



"A Kalamazoo
Trade Mark
Registered **Direct to You"**

THE

\$72⁶⁵ Cash

FREIGHT PAID

**\$5 DOWN
\$6 A Month**

★ *At left:*
PURITAN Range
in Tan and Ivory, with
Warming Closet. Por-
celain Enameled Floor
Board, \$3.25 extra.

★ *Below:*
PURITAN
Range with Utility
Shelf, shown in pop-
ular Green and
Ivory porcelain
enamel finish.



All Kalamazoo Ranges
bear the seal of the
Good Housekeeping In-
stitute—a sure sign of
quality.

**COLORS AND
ORDER NUMBERS**
Green and Ivory K-230
Tan and Ivory K-231
Gray and White K-232

30-DAYS TRIAL
24-HOUR SHIPMENT



PURITAN

STEEL and IRON RANGE

Cabinet Design... Rounded Corners

IF YOU want a range that heats up to cooking and baking temperature in "double-quick" time... a range with the smartness of modern lines... a range abundantly large for the cooking and baking of a good-sized family and yet economical of fuel—then you should have this Kalamazoo PURITAN. First, read all about it here. Study its picture and, in the table below, its measurements, etc. Read about its great quick-heating, fully porcelain enameled oven (on page 39) and the "whys and wherefores" of its many other features, on pages 17, 18 and 19.

30 Days Trial in Your Kitchen

Within 24 hours of the time your order reaches us, the stove will be on its way to you by fast freight from the Kalamazoo factory or warehouse nearest you. When it arrives, use it for 30 days. Bake and roast in its roomy, even-heating ventilated oven. Learn for yourself that it comes to baking heat in 20 minutes. See how quickly things boil on its extra heavy cooking top. Cook oatmeal on its non-scorch lid and prove to yourself that it won't burn or stick to the saucepan even when you leave it without stirring. Or set something to simmer and see how it keeps piping hot without boiling away. See how the mirror-smooth polished top relieves you of the dirty drudgery of blacking and polishing. Use it hard and long. Try it out in every way you can think of for a whole month.

Satisfaction or Money Back

Only when your entire family vote for the PURITAN on the strength of the delicious foods you have been preparing on it, do we want you to keep it. If you are not *completely* satisfied, we want you to send it back to us, *just as it is after 30 days' use*, and we will refund every cent you have paid us on it.

Modern Design

The PURITAN is solidly built of iron and steel. The front, top, left end and fire-box parts are of the finest iron, the balance of Armco steel heavily porcelain enameled inside and outside. The long-arched leg base blends into the lines of the stove



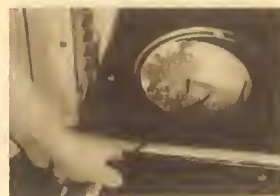
• **RESERVOIR LIFTS OUT.** You don't have to take the entire stove apart to get THIS Reservoir out for a thorough cleaning. Just lift it out and scrub it in your sink or dishpan.



• **ENTIRE OVEN PORCELAIN ENAMELED,** including top, walls, back and heavy CAST IRON RIPPLE OVEN BOTTOM PLATE. Quick and easy to clean. **BAKING HEAT IN 20 MINUTES.**



• **POUCH FEED.** Extra long and wide, stands up by itself. Both hands free for coal scuttle. Put fuel on your fire without disturbing saucepans on the cook-top.



• **FLUE CLEAN-OUT LID.** Clean flues mean 20 to 50% better oven heating and fuel economy. An ideal place for cooking soups, goulashes and other slow-cooking dishes.



• **WIDE RESERVOIR.** Dip into it easily with saucepan, large dipper or cup. Made of copper, the best heat conductor. Lifts out easily for cleaning.

itself. Door-panel ovals harmonize with the curves of the base. The rounded corners have the appealing beauty of the best modern furniture.

Perfect Oven

The entire oven is porcelain enameled, for perfect cleanliness. Heat from the fire swirls over, around and under this famous "Oven That Floats in Flame," through insulated flues. That's one of the secrets why it heats so fast and with so little fuel. Another reason is the Oven Bottom-Plate of iron which absorbs heat and radiates it into the oven in great volume. An 8-inch lid in the oven bottom-plate makes it easy to clean



out soot. Oven has square corners, adjustable rack, ventilator, door thermometer, non-slam hinge, porcelain enameled bottom for easy cleaning, Ripple Oven Bottom. Read full description of this Prize-winner on page 39.

HEAVY GRATES AND FIRE BOX weigh nearly 75 lbs. Ash and Fire doors are concealed behind air-insulated, enameled outer door. Grates can be shaken with inner door closed.

Completely Enameled Inside and Outside

You wouldn't think of keeping a saucepan which was enameled on the outside but not on the inside. Enamel is the best protection against rusting out, and we have used it wherever possible in building the PURITAN. All parts in the body of the PURITAN are completely enameled—inside and outside—we know the PURITAN will stand the gaff and actually be in use years after cheaper, lighter stoves have rusted out because of exposure to air and moisture.

Cook-Top Guaranteed 5 Years

We make the Cooking Top extra heavy, reinforce it, and guarantee it for 5 years against cracking, warping, or burning out. We know that it will last much longer. The PURITAN cooking top has four 8-inch cooking holes with extra weight in the lids—1 multiple, 1 non-scorch—and a French Top section on which you can cook as on a griddle. The Puritan is sold only with 20-quart Reservoir of copper. Wide-mouthed, easy to scoop water out. Reservoir tank lifts right out for cleaning. Reservoir cover enameled on under side as well as upper side, to prevent rust getting into your hot water.

Other Features

There is a big self-balancing Pouch Feed Door for putting coal on the fire easily. There is a special wood fire door for putting 19-inch sticks in fire-box without moving cooking utensils or lids. Your choice of Anthracite or Duplex Grates, depending on whether you burn hard coal, soft coal, coke or wood. Sliding ashpan in an ashpit that stays clean. Your choice of 2 different styles of back—the double-door Warming Closet as shown or the Utility Shelf. Smooth inside walls wipe clean with one rub of a cloth. Floor Board porcelain enameled to match your range, \$3.25 extra. Water Front to supply hot water for boiler, \$4.75 extra.

**For Full Descriptions of Kalamazoo Range Features
PLEASE READ PAGES 17, 18, 19, and 39**

LIDS		OVEN SIZES (in.)			COOK TOP (in.)		FIRE BOX (in.)				HEIGHT (in.)		Reservoir Quarts	Pipe Collar (in.)	Shp. Wt. (lbs.)	Utility Shelf and Reservoir		Warming Closet and Reservoir	
No.	Size	Wide	Deep	High	Long	Wide	Wide	Deep	Long	Woods Lengths	Cook Top	Closet Top				Cash	Credit	Cash	Credit
4	8	18	19	13	44½	25	9	10	18	19½	31	62	20	6 or 7	565	\$68.85	\$75.75	\$72.65	\$79.15

ORDER BLANK, PAGE 56

// "WE PAY your FREIGHT" //

You have **NO FREIGHT TO FIGURE AND NO FREIGHT TO PAY** on any stove, range or furnace you order from this catalog—from the smallest stove up to the biggest, heaviest furnace. When your freight agent notifies you that your shipment has arrived, all you have to do is to get it. **ALL THE FREIGHT CHARGES HAVE BEEN PAID IN ADVANCE AT THE FACTORY, BY THE FACTORY.**

Dear Friends: These days when pennies count more than ever, you can't afford to buy blindly—to accept mere CLAIMS of quality. You owe it to yourself to demand FACTS, and PROOF.

What better assurance of **QUALITY** can you have than to deal with a company of 35 years' good reputation—a company with over 950,000 satisfied customers—a company with over \$3,000,000.00 in assets?

And how else can you get your full money's worth so surely, as by buying direct from the factory at the **FACTORY PRICE**?

Here at the Kalamazoo factory we know that our stoves and furnaces are the finest you will find anywhere, even at twice the price. But we don't want you to accept our mere CLAIMS. We want you to **PROVE THEM FOR YOURSELF**, to your own complete satisfaction. We want you to find out how good a Kalamazoo is, right in your own home!

30-Days' Trial

Therefore, we invite you to order any Kalamazoo **ON APPROVAL**—to test it in your own home for a month. And we give you our written promise that you may return it to us,

if 30 days' actual use in your own home does not **PROVE** to you that all our claims are **FACTS**—and we will refund anything you have paid on it, including freight charges.

This 30-Day Trial is **SATISFACTION INSURANCE** for you. It doesn't cost you a penny. But it is the **ONE** way you can be absolutely sure of getting your full money's worth for every cent you spend.

\$100,000 Bond

Behind this written Guarantee stands a \$100,000 bond on deposit with The First National Bank and Trust Company of Kalamazoo, as security for the return of your payment if you choose to send back the Kalamazoo at the end of the 30-Days' Trial. This bond makes your satisfaction doubly sure.

In addition, you have a 360-Day Approval Test—which means that should your purchase develop during that time any imperfection of material or workmanship, we either correct the fault **FREE** to your complete satisfaction, or you return the merchandise and we will refund all money you have paid including freight.

You also receive a Bond guaranteeing important parts for 5 years. (See opposite page.)

Terms as Low as 18c a Day

You can buy anything in this catalog (except a few very low-priced articles) for a little down payment and small monthly payments extended over **AN ENTIRE YEAR**. Prices, both "Cash" and "Credit," are plainly marked all through this catalog. Down payments are usually \$5.00. By making a larger down payment, you can make a nice saving on the credit price, at the same time reducing the size of your installments. For details, see page 7, also table at bottom of page 56.

Quality Stoves, Furnaces at Low Factory Prices

We don't claim that nobody else makes good stoves and furnaces. But we do say that nobody makes better ones than we do, and we do know that we can save you money!

This is simply the result of our method of doing business. Other stoves come to you through the hands of wholesalers or retail storekeepers—or both. Their expenses and profits increase the price to you, without adding a penny's worth to heating or cooking power. . . . On the other hand, you buy a **KALAMAZOO DIRECT-TO-YOU** from the factory at the factory price. And you save all those non-productive, in-between costs.

200 Styles and Sizes

You get a wider variety of choice in this catalog than you would find in 10 stores. You find page after page of ranges, stoves and furnaces of

**"A Kalamazoo
Trade Mark
Registered Direct to You"**

The mark of **HIGH QUALITY**

...Order on 30 DAYS FREE TRIAL..FACTORY PRICES..EASY TERMS!

varied sizes and designs, to burn all kinds of fuel or to heat houses of all sizes. You have a wide color choice, too.

24 Hour Shipment

We ship by fast freight very promptly. Over 90% of our orders are on their way to the customer within 24 hours of the time the order reaches us at the factory. To speed delivery, shipment is made to you from the factory at Kalamazoo, Mich.; from factory warehouses at Utica, N. Y.; Springfield, Mass.; Akron, Ohio; Harrisburg, Penna.; or Appleton, Wis., whichever is nearest you.

A Good Investment

Remember a good stove or furnace is an investment in health, happiness and contentment—a faithful friend, to serve you for 15, 20, perhaps 25 years or more. So give to its choice all the thought its importance deserves. Don't pay MORE than you need to be SURE it's a GOOD one—but, above all, don't try to "save" on it AT THE EXPENSE OF QUALITY. You'll be a sure loser if you do!

Every Kalamazoo is made from the finest materials that money can buy by well-paid workmen with all the skill of 35 years experience. As a result, nearly a million families, in every part of America, know and swear by Kalamazoo-Direct-to-You quality. Each year their recommendations send new thousands of people to us. That truly "speaks louder than words," doesn't it?

Sincerely yours,

H. H. Kalamazoo
PRESIDENT

and **LOW PRICE**

5-Year Parts Guarantee Bond on All Range Tops, Center Pieces and Lids, Heater Fire Pots and Furnace Fire Pots

This is to certify that _____ Date _____ of _____
has purchased a _____ which is guaranteed against
all defects of workmanship and materials as to parts specified above for five years from date of this guar-
antee. In the event of any of the parts so mentioned becoming defective and unusable, within five years
from this date, see the Kalamazoo Stove Company will furnish them free of charge, upon the return to
us of this guarantee and said parts—it being expressly understood, however, that the Kalamazoo Stove
Company does not assume any expense of installing said parts. It is herein understood that the customer
is to pay all transportation charges, and after the notation of the parts furnished is made upon the back
of this guarantee we will return this guarantee bond to the customer, together with the parts to be
furnished.

Kalamazoo Stove Company, Kalamazoo, Michigan

A Kalamazoo
Direct to You

H. H. Kalamazoo
Pres. & Gen'l Mgr.

Kalamazoo Offers You

- ★ Stoves, Ranges, Furnaces of HIGHEST Quality
- ★ 30 Days' Trial in Your Own Home
- ★ FACTORY PRICES
- ★ \$100,000 Guarantee of Satisfaction or Money Back
- ★ 360 Days' Approval Test
- ★ Easy Terms, \$5 Down and as Little as 18c a Day
- ★ 5 YEAR PARTS GUARANTEE
- ★ 24 Hour Shipment, Guaranteed SAFE Delivery
- ★ Up to 3 Years to Pay on Furnaces
- ★ 35 Years of Fair Dealing
- ★ Over 950,000 SATISFIED CUSTOMERS
- ★ FREIGHT PAID



FACTORY PRICE

Millions for 950,000



THIRTY-FIVE years ago we started the Kalamazoo-direct-to-you way of doing business. We are still doing business that same way—manufacturing ranges, heaters and furnaces complete in our big factories and selling them direct from factory to user at the **FACTORY PRICE**.

We eliminate in-between costs, middlemen's profits and other unnecessary expenses. You receive the benefit, in the form of lower prices. The pictures on the opposite page show exactly how and why you save when you buy direct from the factory.

Another reason why we save you money—we are the **LARGEST** direct-selling stove and furnace factory in the world. Nearly 45,000,000 pounds of iron are melted each year in the giant Kalamazoo foundries. Our factory is busy the year round. Constant production on a vast scale enables us to buy raw materials at rock-bottom prices, and operate our factories with utmost efficiency. The result: large savings, reflected in still lower factory prices, and still bigger savings for Kalamazoo buyers.

Doing One Thing Well

The Kalamazoo Stove Company **IS** a factory. Its two great plants—occupying over 26 acres—make *nothing but stoves, ranges and furnaces*, day in and day out, year after year. Because we are stove and furnace specialists, our entire thought and energy is concentrated on producing the finest stoves in America.

Men and Metal

We select pure gray irons from Alabama and the Lake Superior region, melt it in our own furnaces, under our own formula. We test it hourly in our own metallurgical laboratory for just the proper content of silicon, sulphur, carbon and manganese. We have a special name for this special alloy—**HI-TEST IRON**. We even send clear to Albany, New York for extra-choice molding sand so that Kalamazoo castings may be extra smooth, even, fine-grained, free of flaws and blow holes.

Through the acres and acres of foundry space, assembly rooms, warehouses and shops are hun-

dreds of workmen—many of whom have been with this company 10, 15, 25 and even 35 years. They own stock in the company. They are more than workers. They are owners, and they put into Kalamazoo Stoves more than merely labor—they give the utmost of their expert skill and experienced craftsmanship.

Our Own Enameling Plant

The Kalamazoo factory has its own enameling department. The enamel is baked on at 1200° and 1300° Fahrenheit in double and triple coat. A constant stream of enameled pieces flows across the inspection tables. Perfect lighting and ventilation assure cleanliness, true color, and absence of dust particles.

10,000,000 Pounds of Quality

Our warehouses at Kalamazoo, Utica, N. Y., Akron, Ohio, Springfield, Mass., and Harrisburg, Pa., hold 16,000 stoves—nearly 10 million pounds of quality! Ready to ship in 24 hours to all points, giving amazingly fast delivery, wherever the purchaser may live.

Ten Tests

Every Kalamazoo goes through ten inspections before it is shipped. We could not put such a strong guarantee behind our products unless we were sure that the product would stand up under hardest use.

35 YEARS IN BUSINESS

The Kalamazoo Stove Company has been in business for 35 years, expanding from a tiny shop to become the *largest stove and furnace factory in the world selling direct to users*. There are over 950,000 satisfied Kalamazoo owners all over the United States, in every county—practically every township. Ask *them* about Kalamazoo quality and value!



ES have Saved Kalamazoo Owners

Buy from the Men Who Make Them

Always remember that this is not a stove store, but a **FACTORY**. Pig iron and sheet steel come in on one track—finished stoves and furnaces go out on another. We melt the iron, pour the castings, clean, enamel and assemble them into complete stoves; crate, store and ship them from our own factory warehouses. So you deal with the men who actually *make* your product—men who have only one job to do. You eliminate extra selling costs—saving them for your own pocket.

The Factory Responsible to You

Direct dealing means that the Factory itself is directly answerable to you for the satisfaction and perfect performance of your stove. There's no "buck passing" from storekeeper, to wholesaler, to factory, and back again. We answer to you direct, and our \$3,000,000 worth of assets and 35-year old reputation for fair dealing are your protection.

You are certain of quality, too, when you deal direct with the factory. Our 1,250 employees have been trained to think in terms of *Quality First*. When you buy from Kalamazoo, **YOU MUST BE SATISFIED.**

You Can Always Get Parts

We keep a complete stock of parts for every Kalamazoo stove and furnace, ship immediately, charge only the foundry price. Read page 45. Again, it pays to buy direct—from the factory.

QUALITY, ECONOMY

Quality for quality, Kalamazoo stoves cost less than other stoves because you buy them at the **FACTORY PRICE**, instead of at the usual *retail* price. Similarly, Kalamazoo stoves offer greater money's worth than other stoves selling at Kalamazoo prices. Because when the selling price includes *extra* profits, *extra* manufacturing and *extra* selling cost—then **QUALITY** must suffer.

Here's How You Save on Factory Prices

Lay out on the table \$1.00 in change, like this:

Now, if you buy from a dealer, your dollar is divided about this way—65c for materials, wages, selling costs, manufacturer's profit, and 35c for storekeeper's profit, rent, expenses, clerk hire, warehousing, etc., like this:

But if you buy direct from the factory, all you pay is the 65c. The 35c goes back into your pocket. Easy, isn't it?





24 Hour Shipments

THERE'S A WAREHOUSE NEAR YOU

SELECT from the 200 styles, colors and sizes in the Kalamazoo catalog the stove or furnace which exactly matches your ideal. Write your order on the blank on page 56 of this book, and mail it to the KALAMAZOO STOVE COMPANY, KALAMAZOO, MICHIGAN.

The very day your order reaches us, your Kalamazoo will be ordered out of the factory warehouse nearest you. Over 90% of our orders are packed into freight cars and actually *on the way* within 24 hours.

Freight service has been greatly speeded up these days. Freight trains run on schedules of nearly passenger train speed and precision. For far western shipments, special freight forwarding arrangements reduce rates by 30% or more. Your Kalamazoo arrives promptly and in *guaranteed perfect condition*. The Freight Agent will notify you when your shipment arrives. You call for it and set it up. You can easily enjoy a dinner cooked on a Kalamazoo range or a home warmed by a Kalamazoo heater *that same evening!*

5 Warehouses Assure Prompt Delivery

To give our customers the *fastest possible service* we have established FIVE REGIONAL WAREHOUSES—in addition to our giant factory warehouse at Kalamazoo, Mich. The warehouses are at Akron, Ohio; Utica, N. Y.; Springfield, Mass.; Harrisburg, Pa.; and Appleton, Wis.

In each warehouse we keep a large supply of all models of Kalamazoo stoves, ranges and furnaces, completely crated, inspected and ready to ship.

Your order should be sent to the factory at Kalamazoo. Thence it will be *rushed* to the warehouse nearest you for immediate handling. A glance at the map will show you how this method shortens the trip from our factory to your freight station by hundreds of miles and saves many hours or even days in transit.

SAFE DELIVERY GUARANTEED IN PERFECT CONDITION



1. Order from the "Direct-to-You" FACTORY PRICE catalog. Mail your order to the Kalamazoo Stove Co., Kalamazoo, Mich.

2. Our Mail Room where your order will be recorded and forwarded to nearest warehouse for shipment.

3. Fast Freight RUSHES your Kalamazoo to You.

4. It comes to your local freight depot in Guaranteed Perfect Condition.

5. That same evening you can enjoy a meal cooked in your new stove.



Why wear yourself out **WITH A WORN-OUT RANGE**
when you can have a New Kalamazoo **FOR . . .**

\$5 DOWN *and as little as* **18¢ A DAY**

WHY STRUGGLE along day after day with an old-fashioned, slow-heating, back-breaking, dreary-looking, dust-catching, fuel-eating stove . . .

. . . When, for only \$5 down and as little as 18c a day, you can have a brand new, sparkling Kalamazoo Range to brighten up your kitchen, lighten your work and cook the most delicious meals you have ever tasted.

Over 75% of all Kalamazoo Ranges are now being sold on our easy credit plan because every day our customers are realizing that they can actually have a glistening new Kalamazoo range in their kitchen *without missing the money*. A year to pay, at \$5 a month, figures to something less than 18c per day.

Surely that is little enough for the joy of owning a quality range.

Times are better. It may have been economy to hang onto an old stove during 'the dark days of the depression. But the sun is starting to shine again and it's NOW economy to invest in the things you really need.

Your credit is good with us. We invite you to use it. Turn to the order blank, page 56. See how simple it is to order. See how you can make additional savings by paying a little more than the usual \$5 down with your order. Any plan you use when buying on credit is all right with us. We welcome your credit order as well as your cash order.

THE MORE YOU PAY DOWN *The lower the Price!*

If you are buying on Credit and find it convenient to pay down MORE than the regular small down payment, you can save money.

Increasing your down payment earns you a Special Allowance, to deduct from the credit price. You then have a full year to pay this reduced Credit Price balance in twelve equal monthly payments.

Example: Suppose the Credit Price is \$72.35, regular down payment \$5. Regular monthly payments would be \$5 . . . But if you can pay \$25 down instead of \$5, you get a Special Allowance of \$2. Deduct from \$72.35 the \$25 down payment and the \$2 allowance. This leaves only \$45.35 to pay, reduces the size of your monthly payments to \$3.78 instead of \$5.

Down Payment . . .	\$5	\$10	\$15	\$20	\$25	\$30	\$35	\$40
Earns Special Allowance	None	50c	\$1.00	\$1.50	\$2.00	\$2.50	\$3.00	\$3.50

HEATS LIKE A THE GREAT FRANKLIN

Ship.
weight
640 lbs.

Circulating, Humidified Warmth for up to 7 Rooms

\$79⁷⁵
CASH

or on Easy Terms

**FREIGHT
PAID**

**\$5
DOWN
\$6 A Month**



TWO Water Pans provide Humidity to protect the family's health.



For chilled, damp feet there's no other comfort like the Foot Warmer.

SOLD ON 30 DAYS' FREE TRIAL

**ORDER BLANK,
Page 56**

Order No.	Finish	Measurements			Top Register Inches	Fire Pot, Inches			Feed Door		Space Needed Inches	Weight Pounds	Cash	Credit
		Height Inches	Width Inches	Depth Inches		Long	Wide	Deep	Wide	High				
K-4819	Walnut	45 1/2	33	24	33x24	22 3/4	14	8 1/2	20	12	33x24	640	\$79.75	\$87.65

FURNACE

**20" Fire Door and 22³/₄" Fire Pot
Take 50-Lb. Lumps of Coal and
Thick Logs Nearly 2 Feet Long**



No crowding, pushing or pinched fingers when putting big fuel chunks into this fire door! They make a long-burning, long-banking fire, too.

22³/₄ IN. WIDE FIRE POT—Holds big fire, heats up to 7 rooms. Banks for 15 hours.

20 IN. WIDE FIRE DOOR—The largest we've ever made. Big fuel gives hotter, longer, steadier, more economical fire.

SHEER HEATING POWER

Brought this Big Stove Instant, Overwhelming Success!

IN A FEW short months after we introduced this FRANKLIN Heat Circulator it had proved itself one of the most popular stoves Kalamazoo has ever made.

Heavy, Sturdy and Fine Materials

What is responsible for this success? First of all it **REALLY THROWS THE HEAT** because it is a big stove, weighing 100 to 200 pounds more than an ordinary heater. Its weight speaks for its quality. Insides and front are extra heavy moldings of the finest cast iron. Sides and back of genuine Armco Steel. Each part is built to last. The one-piece Combustion Chamber weighs 92 pounds! The rugged Fire Pot weighs 78 pounds. The Grate Bars alone weigh 38 pounds. Castings heavy as these hold the heat an unusually long time.

Big Fire Door—Big Fire Pot

The Franklin is a great heater, because it *holds a big fire*. Look at the drawings above—those are actual measurements. The fire door is tremendous, a full foot high and **TWENTY INCHES LONG!** The fire pot is even larger: 22³/₄ inches long, 14 inches wide and 8¹/₂ inches deep. This is one heater into which you can throw real LOGS, nearly two feet long which saves you the trouble of splitting wood or big chunks of coal. It will burn *any* fuel: wood, hard (Anthracite) coal, soft coal, coke or lignite.

Hot Blast Attachment

Inside the fire door is a Hot Blast Attachment which may be opened to admit an extra flow of pre-heated air over the fire. Opened when firing or when burning smoky fuel it will consume most of the smoke, turning it into usable heat. A Smoke Apron, hung in the fire-door, prevents smoke puffing out into room, but does not hamper you in putting on fuel. Burns up old boxes, papers, sticks and branches—turning your rubbish into *heat*. . . . Another feature: the top of the domed Combustion Chamber is **FLAT**. By removing the top register face, you can use this flat top for cooking. It is large enough to hold a 14-quart pail. Large cold air register in rear of stove provides good heating volume and constant circulation without drafts.

Lock Joints—No Smoke Leaks

The joints between Ash Pit, Grates, Fire Pot and Combustion Chamber are all deep cup joints, sealed with iron cement. No smoke or gas can leak through them. The Combustion Chamber is cast all in one piece. The Fire Pot has fins ¹/₄-inch thick for greater strength and added heat radiating surface. The Grates shake easily despite pounds of extra weight. The high ash pit holds a sliding pan that makes ash handling simple. Fire and Ash Pit Doors are **PAPER-TIGHT**—(See pages 10 and 11) for this and many other construction features of Kalamazoo heaters.

Conditioned Air

The Franklin has TWO large water pans—concealed, yet easy to fill. No need now for stuffy, dried-out air; instead, warm air properly humidified circulating gently through your home. A mid-June atmosphere all winter—no cold floors or chilly corners. Less chance for colds, flu and other ills. Less doctor bills.

ORDER BLANK, Page 56

"We chose the Franklin for the big door and fire pot. A wonderful heater—it heats 8 rooms, holds fire just fine."—Mr. and Mrs. R. Sharp, Guystelle, O.

"Burning either coal or wood, it gives plenty of heat even at 20 below zero."—Andrew Hantsek, Girard, Pa.

Firelight Windows—Foot Warmer

Through the cross-hatched door panels, and the crack-proof screen of clearest mica, you can watch the cheery flames. The firelight shines cozily into your room. And look at the panel below, that drops down to form a convenient foot warmer. What rest, what comfort on a cold winter's night!

Grained Walnut Porcelain Enamel

A beautiful stove, with its rich, warm walnut finish of glass-smooth Porcelain Enamel. A real ornament to any room, you will be proud to show it to your friends. Cleans in an instant, too, with the wipe of a cloth. And safe where there are children, because the outer casing never becomes dangerously hot. Porcelain Enameled Stove Board, \$3.25 extra. Stove shipped from warehouse at Kalamazoo, Utica, N. Y., Akron, Ohio, Harrisburg, Pa., or Springfield, Mass. within 24 hours.

The outside casing is never dangerously hot for children to touch.

**21° Below Outside
72° Above Inside**



"I fire 3 steam boilers and 2 hot air furnaces, but they can't come up with the Franklin heater."—Fire Chief Fred L. Aker, Elk River, Minnesota

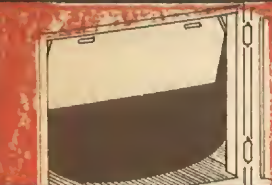
Quality BUILT-IN makes Famous for their Powerful

Study ALL These Features—They Mean Satisfaction and Comfort for You



Safe for Children

Hot inner castings separated from casing by wide air space. No fear of dangerous, disfiguring burns from hot stove wall.



Smoke Apron

Swings in fire-door, prevents smoke and gas from puffing out. Keeps house clean without hampering fueling.



Screw Drafts

Give hair-line accuracy of draft adjustment. Stay exactly as you set them. Large porcelain enameled grip, clean to handle.



Foot Warmer

Warm feet, dry your shoes in comfort directly next to hot fire-pot casting. Ample size, strong construction.



Lock Joints

Cup joints, iron-cement sealed, allow for expansion yet prevent smoke and gas leaks between castings.



Hot Blast

(On some heaters) Blows preheated air over fire, burns smoky fuel clean and hotter. Turns waste smoke and gas into heat.



Ash-Pits 2" Higher

Prevents ashes piling up against grates, and thereby prevents the danger of burning out or warping grate bars.



One Minute to Clean

Every inch porcelain enameled, can be washed, dried and polished in a minute or two. Easy on the housewife, and the stove keeps its "new" appearance for years.

CAN you tell just by looking at a stove how much heat it will throw—whether it will go light or heavy on fuel—whether it will hold a banked fire over a long winter's night—how quickly it will respond to the drafts? Nobody can know those things at a glance. You have to study a stove, see how it is built, what features it has before you can tell how it will perform. It is the *hidden quality* BUILT INTO the stove that counts.

So on these pages we are describing the features of Kalamazoo heaters—the things that mean health and happiness for your whole family.



Combustion Chambers are cast in one piece. This construction prevents leakage of smoke at seams, because there are no seams. Fire pots also cast in one piece.



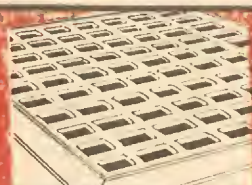
First Quality Materials

The basis of stove quality is *Quality Materials* and careful workmanship. Only the best iron will do, because it holds heat better and stands up years longer under the hard usage you give a heater.

Kalamazoo iron comes from America's finest mines, is tested in our own laboratory, melted in our own foundry, molded in a sand we bring specially 400 miles for its fine texture. Sheet metal parts we make of world famous ARMCO steel.

Weight Means Strength

Weight and thickness of iron is all important in the castings that hold the fire—in Grates, Fire Pots and Combustion Chambers. The heavier they are, the better they will resist burning out, the longer they will last. You will find these parts *extra heavy* in Kalamazoo heaters. For example, the "Century" combustion chamber is full 1¼" thick, weighs 65½ pounds. Its Fire Bowl weighs 62 pounds, while those of



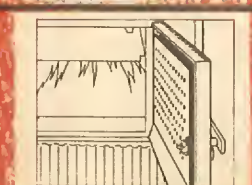
Big Top Register

Practically whole top is register. Unobstructed upward flow of warm air increases heater's efficiency.



Check Draft

Draft in pipe collar slides open or closed, aids door drafts in checking, banking and controlling fire.



Insulated Feed Door

An inner lining of cast iron keeps the flame from contact with the outer door and thus protects the porcelain enamel.



Inner Parts All Cast

No warping and buckling, as occurs when sheet metal combustion chambers are riveted to cast iron fire pots as on many other heaters.

Kalamazoo Stoves Low-Cost Heating

the Commander and Triumph weigh 38 pounds and that of the Franklin 78 pounds. *Here is weight where it counts for you* in longer stove life and freedom from breakdown or repairs.

Grates to Burn All Fuels

DUPLEX Grates for coke and soft coal; or ANTHRACITE Grates for hard coal are supplied with Commander, Triumph, Century and Franklin. Either burns wood perfectly. Victoria has sturdy circular draw grates for all fuels. All castings are joined by a sealed cup joint that CAN'T leak. OUR FIREPOTS ARE GUARANTEED 5 YEARS.

Solid, Strong Construction

Slam the door of any Kalamazoo heater. It sounds solid and substantial, because the door and the whole front are made of cast iron. Now slam the door of some ordinary heater. It sounds like tin, because it is made of thin sheet steel. Such a stove door is almost certain to sag or warp under the heat of the fire. Then what happens? You get an air leak that quickly smothers your fire; or an ashpit leak that burns out your banked fire in the middle of the night. It costs more to build the Kalamazoo way, heavy cast-iron doors closing tight against heavy cast iron door frames—but it is worth more to you, much more.

No Air Leaks

Try this test to see for yourself how air-tight Kalamazoo stove doors are. Close the ash pit door on a sheet of ordinary writing paper. Now, try to pull that paper out without tearing it. *You can't do it!* That means there's no danger of drafts sneaking in to smother or burn out your fire—no danger of dust, smoke or gas leaking

out . . . Kalamazoo heater doors (including the Model Oak) are GROUND-FIT. That's *quality* stove building.

Never "Air Bound"

Kalamazoo heaters are made to allow generous space between inner castings and outer casings for the air to circulate steadily and in large volume, without restriction. Extra inlet register in the back of the stove admits ample flow of cool air between the stove walls. Large top register lets warmed air flow freely out of the heater. No "air binding," no drafts—but a constant, gentle stream of warmed air circulating through your house.

Hot Blast Saves Fuel Makes Cleaner Fire



Heavy fins or corrugations in castings increase strength and heating power.

The Hot Blast on the Franklin, Century and Victoria Heaters takes outside air into a hollow in the fire pot rim, heats it there. The chimney draft sucks this extra, pre-heated air out over the fire, mixes it with the fire smoke and gases, causing them to burn fiercely . . . This heat would otherwise be wasted up the chimney. It gives a cleaner, hotter, more economical fire.

Banks 12 to 15 Hours

Air tight, with seamless chambers, lock-joints, snug-fitting doors—Kalamazoo heaters will hold fire from 12 to 15 hours. In the morning your rooms will be warm, your fire ready to pick up the moment the drafts are opened.

Beauty

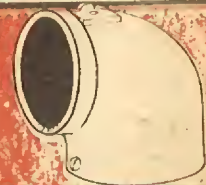
All workmanship is concealed, no screws or bolts showing. Casings are double coat porcelain enameled, either glossy black or rich brown tones, or hand grained Walnut that rivals the natural wood in beauty.



A cold winter's night—cozy with a Kalamazoo heater.

Cast Iron Elbow

Takes the direct blast of the fire. Cast iron in this part will never burn out as a sheet metal elbow would.



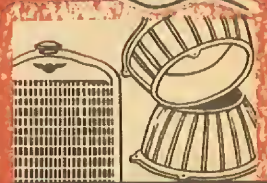
Big Fire Doors

This real convenience makes it easy to put in fuel. Economical, too, because big fuel holds fire longer. Prevents spilling coal, etc., on rugs.



Ribbed Castings

Fire Pot and Combustion Chamber ribs absorb and radiate more heat, same as an automobile radiator does. Add strength and heating surface.



Solid Cast Frame

Legs, leg-base all around, entire front section. Gives whole stove rigidity and strength. Assures all doors a permanent tight fit.



**For additional BLACK HEATERS
please turn to
pages 40, 41 and 44**



The most beautiful stove in America

\$68⁸⁵
Cash

or \$5 DOWN \$6 A Month

**FREIGHT
PAID**

THE NEW CENTURY

**HEATS 4 TO 6 ROOMS—
HOLDS FIRE 12 TO 15 HOURS—
19-inch FEED DOOR, 20-inch FIRE POT**

NOWHERE have you seen a heater to match the Century Big... 45 inches high, 29 inches wide, 21½ inches front to back... and graceful in every line. And it takes only 29 x 21½ inches of floor space!

As handsome as your finest piece of furniture—it has the heating power of a furnace. Spic-and-span in its head-to-foot finish of 2-and-3 coat porcelain enamel—beautifully colored in two harmonizing tones of light brown and dark brown. Its fluted front, rounded corners and long-arched leg-base give it all the artistry, smartness and good taste of the finest modern design. Its smooth surface avoids dust, is easily cleaned.

You can be the **FIRST** in your community to own this magnificent Heat Circulator—for it is absolutely **NEW**, shown now in this Kalamazoo Catalog for the **FIRST TIME**. Wouldn't you be justly proud to display it to your relatives, neighbors and friends? Wouldn't it add mightily to the attractiveness of your home?

Tried, Tested and Proved

This new **CENTURY** is a great heater, strongly constructed of iron and Armco steel on a massive locked-and-bolted frame of gray-iron corner columns, base and top girders and front section. Before offering it to you, we tested it out for weeks here at the factory. We ran it night and day, all drafts open—putting it to harder use than you would give a stove in years. We burned every kind of fuel in it—hard coal, soft coal, wood, coke. *It stood up without a flaw* under the roughest treatment. It weighs 485 pounds—and every ounce is gray-iron and steel of the finest quality and greatest wear-resisting strength.

Heat 4 to 6 Rooms

Many families have never known the joy and comfort of always having enough heat. We measured the amount of heat the **CENTURY** throws off, and found that it easily keeps 6000 cubic feet of room space comfortable during zero weather. That is the equal of 4 to 6 rooms.

Flowing, Humidified Heat

The Century heats just like a **FURNACE**, by circulating warm air in a gently flowing stream throughout your rooms. Cool air from the floor level enters the outer casing at the stove bottom, and special cold air register in the rear—is warmed against the hot inner castings—rises through the top register, and spreads upward and outward throughout your rooms. This warm air displaces the cooler air of the room, forces it to the floor, where it flows, gently to the heater again. In this way you are not bothered with cold floor drafts, and *all parts* of the room are comfortable. The Century really throws the heat.

As the warm air rises through the casing, it picks up health-preserving moisture from a large water pan concealed within the casing. Moist air is of tremendous value in preventing colds, flu and grippe, sore throats, tonsillitis and other dreaded illnesses, caused by breathing stagnant dried-out air.

Big Fire Door and Fire Pot

Every practical housewife knows that she saves fuel by burning *big* chunks whenever possible. The Century is designed to burn extra-large pieces of wood or coal. The feed door is 19" long and 13" high. You can easily slip a real log through it. And there's plenty of room inside, too. The massive **ONE-PIECE FIRE POT** is 20 inches long, more than a foot wide and 8½ inches deep. Above it the great one-piece Combustion Chamber rises to a height of 26 inches above the grates. There is real room—ample space for a roaring, lasting fire of cord-wood, or logs, or big long-burning lumps of coal. The Century holds a fire 12 and 15 hours.

Fire Pot Guaranteed 5 Years

The Fire-Pot or Fire Bowl is the stove part that gets the hardest use, constantly holding a furiously hot fire. It *must* be good if your stove is to stand up. The **CENTURY'S** fire-bowl is one large thick casting of **HI-TEST** iron. It weighs 62 pounds, far more than the fire-pots of many other stoves. And we **GUARANTEE IT FOR 5 YEARS** against fire cracking or burning out... a guarantee proof of quality that might easily mean many dollars to you.

Hot Blast

Just inside the fire door is a **HOT BLAST** control Slide. Open it when burning smoky fuel, or just after firing. It allows a stream of pre-heated air to flow across the top of the fire. This ignites the smoke and unburned gases and makes them burn fiercely, turning these waste products into extra heat.

Extra Cold Air Register

In the back wall of the Century near the floor, is a register which admits an extra flow of air into the casing. This increases the speed of warm-air "turn-over" through your rooms, and at the same time prevents floor drafts.

Buy this great heater the famous Kalamazoo way—direct from the factory at the **FACTORY PRICE**. Pay cash, or take a year to pay on our Easy Terms, whichever you prefer. Special money saving plan for extra down payment. Order Blank is on page 56. We urge you to order very promptly—today—**ON APPROVAL!** If it doesn't satisfy you 100%, send it back and we will refund your money.

Ceiling Plate, to warm upstairs rooms, \$3.95 extra. Porcelain Floorboard for your heater, \$3.25 extra.

FEATURES

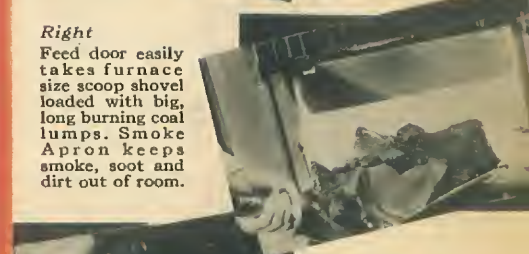
At right, five vital **CENTURY** features. For full details of these and many other Kalamazoo Heater features, please read pages 10 and 11.



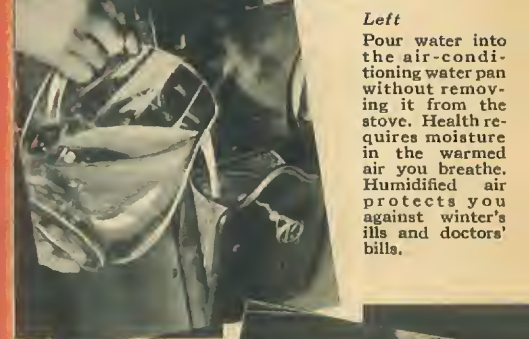
Above
You can put big logs 20 inches long through the **CENTURY'S** over-size fire door.



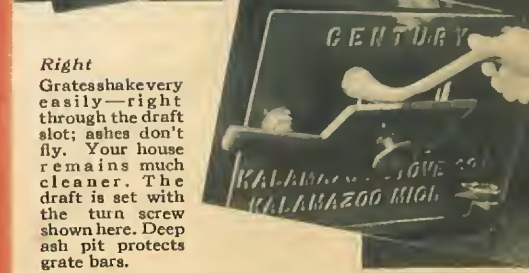
Left
Hinged panel 11 x 14 inches in center of register top lifts to let you heat water or cook on the flat top of the hot Combustion Chamber. Takes a 7 quart pail.



Right
Feed door easily takes furnace size scoop shovel loaded with big, long burning coal lumps. Smoke Apron keeps smoke, soot and dirt out of room.



Left
Pour water into the air-conditioning water pan without removing it from the stove. Health requires moisture in the warmed air you breathe. Humidified air protects you against winter's ills and doctors' bills.



Right
Grate shake very easily—right through the draft slot; ashes don't fly. Your house remains much cleaner. The draft is set with the turn screw shown here. Deep ash pit protects grate bars.

Order No.	Finish	Measurements			Fire Pot Size			Top Register Inches	Floor Space Inches	Fire Door Size Inches	Ship. Wt. Lbs.	Price	
		High Inches	Wide Inches	Deep Inches	Long Inches	Wide Inches	Deep Inches					Cash	Credit
K-5192	2 Tone Brown	45	29	21½	20	13	8½	27 x 19	29 x 21½	19 x 13	485	\$68.85	\$75.75

EVERY KALAMAZOO STOVE BEFORE IT LEAVES THE FACTORY

1 Every casting is first thoroughly inspected in the molding room.

2 Then every casting is again inspected in the mill room—if it has even the slightest imperfection, it is rejected.

3 Inspected once more in the Drill Press Dept.

4 Next the grinders give it another inspection and throw out any faulty castings.

\$59⁸⁵ Cash
FREIGHT PAID

Walnut Porcelain Enamel Heater

Heats 4 to 6 rooms

Ship. Wt. 425 lbs.

**\$5 DOWN,
\$5 A Month**

VICTORIA

The Victoria Circulating Heater is of cast iron inner construction, has a solid Cast Iron Front, cast iron base and legs. Battleship Construction. Leak-proof doors—non-sagging frame—extra large mica paneled fire door—smoke apron—metal cane trim. Double thick Porcelain Enamel finish. All inner sections of all-new solid Cast Iron—big 16-inch circular firepot, (tremendous heat, great strength but economical with fuel). All lock joints are leak-proof against smoke and gas. Selective HOT BLAST attachment. Banks 12 to 15 hours. Combination grate that burns any fuel—hard coal, soft coal, coke or wood. Extra high ash pit, sliding ash pan. Register face covers entire top.

AMPLE AIR SPACE BETWEEN CASTINGS AND CASINGS. HUMIDIFYING WATER PAN. Concealed Draft Doors. Fire pot guaranteed 5 years. Inspected 10 times before shipment. See pages 10 and 11 for full description.

Grained Walnut Stove Board to protect your floor. only \$3.25 extra. 24-hour shipment from nearest warehouse at Kalamazoo, Mich.; Utica, N. Y.; Akron, O.; Springfield, Mass.; Harrisburg, Pa. Order Blank, Page 56. Read pages 10 and 11.

Order No.	Finish	Height Inches	Width Inches	Depth Inches	Floor Space Needed	Top Register Size	Diameter Fire Pot	Feed Door Opening	Size Pipe Collar	Approx. Ship. Wt.	Cash Price	Credit Price
K-8100	Walnut	48	28	25	29x26 in.	25x28 in.	16 in.	11 1/4 x 10 1/2 in.	6 in.	425 lbs.	\$59.85	\$65.85

PASSES 10 INSPECTIONS

Foot Warmer and
Fire Windows

Burns Any Fuel

Heats 3 to 4 Rooms

\$5 DOWN,
\$4 A Month

\$51⁸⁵
Cash
FREIGHT
PAID

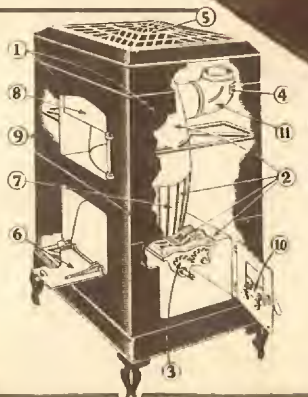
THE TRIUMPH

In Grained Walnut Porcelain Enamel

"Twice the quality at half the price," is how one pleased owner described his Triumph Heater. Naturally enough, too. The price was low because he bought the Kalamazoo way, direct from the men who made it, at the Factory Price. And the quality is high because this heater was designed by real Heating Engineers with over a third century of experience to guide them; and made RIGHT, out of the finest materials money can buy.

The Triumph requires but little fuel to give you a roaring fire. Keeps coal bills low. Burns wood equally well—or any other fuel. Tell us what you burn and we will install in your stove a grate specially designed to burn it economically. Walnut Porcelain Enamel finish is fused on in two coats in our own enameling plant. This is PORCELAIN ENAMEL "from top to toe"—double coat, glass-smooth, easy to clean as a china dish. Convenient Foot Warmer and cheerful fire windows. Inner castings are the heaviest cast iron—no steel to rust or leak gas. Doors close tight and solid in cast iron frame.—will not sag. Sides and back are famous Armco Ingot Iron. Floor space needed, 23x29 inches. Burns soft coal, hard coal, coke or wood. Grates protected against burning out by 9-inch high ash pit. Takes 6-inch smoke pipe. Large iron ash pit—no spilling of ashes on rugs. Holds fire 15 hours. Easy Terms. Be Sure to Read Pages 10 and 11. Stove board to match your heater \$3.25.

1. Cast iron front—Armco steel sides and back.
2. Combustion chamber—all castings of best iron in one piece.
3. Duplex or anthracite grates.
4. Check draft—for banking fire.
5. Big register—unobstructed warm air flow.
6. Foot warmer shelf.
7. Ribbed fire pot. *Ribs 5/8" high.*
8. Smoke apron. *Keeps rooms clean*
9. Water pan—assures healthful moisture.
10. Turn screw draft, shaker door.
11. Cast iron pipe collar.
12. Fire pot guaranteed 5 years.
13. Burns any fuel. *Heats up to 4 rooms.*



5 Again it is inspected by the sand blasters.

6 For the sixth time it is inspected—this time by the enamel sprayers.

7 Carefully checked by the enamel room inspectors.

8 Every casting is tested by the stove assembler.

9 It is also tested by the assembling room inspector.

10 Every Kalamazoo is inspected, in the warehouse, before it leaves for you.

ORDER
BLANK,
Page 56

For Small BLACK
HEATERS See
pages 40, 41, 44

HEATER
FEATURES
Pages 10 and 11

24 Hour Shipment
from Kalamazoo,
Mich., Akron,
Ohio, Utica, N. Y.,
Harrisburg, Pa., or
Springfield, Mass

Order No.	Height Inches	Width Inches	Depth Inches	Fire Door Inches	Fire Pot, Inches			Shipping Wt. Lbs.	Cash Price	Credit Price
K-806	43	28	22	9x14	Long	Wide	Deep	415	\$51.85	\$56.95

what stove
should you
buy?

• NEVER CLOSE

HOW TO CHOOSE A RANGE THAT WILL *Satisfy* YOU

PLEASE read these next pages carefully. They are **IMPORTANT TO YOU**, written to help you select a **GOOD** range—one which will give you long years of increasing joy in its use and pride in your own cooking skill.

Some folks think that the more a range costs the better it must be—but *that is not so!* Many thin, weak stoves are being sold for **FAR MORE** than stronger, heavier, better-made stoves.

But a worse disappointment is to buy a **CHEAP** stove simply because it *is* cheap. Cheap materials and slap-bang construction mean a stove will soon be a total loss or need expensive repairs. To "save" a few dollars (really only a few cents a week, over the course of a year) that way, is wild extravagance.

Stoves are much alike. The things that insure good baking, long service, fuel economy, quick heating, etc. are often hidden. The use of some special iron alloy, the design of a flue, weight of parts, or fit of doors; careful, exacting assembly. Together, these simple little items mean added years of service. From 35 years' experience we tell you here what to look for and what to avoid in choosing your range.

QUALITY MATERIALS ARE VITAL. Here you must rely on the reputation of the stove maker . . . Insist on **A1 NEW IRON**, with elasticity that's missing in remelted "scrap"—A new-iron stove will give good service years after the "scrap" stove is on the junk heap.

EXAMINE THE ENAMEL. Beware if the iron shows through in spots. This indicates only one coat of enamel. You need two coats or more, each coat melted into the preceding coat. A strong, even finish of glossy enamel adds to beauty and easy cleaning and adds long years of service.

WHY and WHERE IS WEIGHT ALL-IMPORTANT? Thin sections of iron actually burn out very quickly. *Weight* means *more iron*—thicker, heavier, tougher castings—*longer actual life for your stove!* Weight is especially important in the parts exposed directly to the fire—grates, fire box linings, cooking top, etc.

HEAVY TOTAL WEIGHT tells of strong construction. A stove maker "cutting corners" on expense will probably skimp on weight—"Shipping

Weight" can be misleading. Many stoves are crated with *very heavy hard-wood lumber*. This runs up the "Shipping Weight"—but does not add a penny's worth to the stove's life or performance.

THE OVEN should heat quickly, hold even heat, bake well in all corners; be convenient; fast; turn out true-flavored bakings and juicy, unshrunk roasts.

To get these results: *First*, oven door must fit properly, as leaky doors often spoil bakings. Vapors won't make the food soggy and tasteless if oven is ventilated. Outside thermometer should tell the oven heat inside without opening the door. Generous flues should carry the heat all around the oven.

CAST IRON OVEN BOTTOMS remain always level, never warp. Should be porcelain enameled for easy cleaning. Will the oven hold all the pans or loaves you want to bake—also your large roaster? Soot reduces heating power, so look for large flue cleanout openings.

See that **OVEN JOINTS** are sealed, so smoke, gas and dirt won't sift in to spoil roasts and bakings.

RESERVOIR: Is it wide enough for a big dipper or saucepan? You don't want to scald your arm reaching into a narrow reservoir, or dip your hot water out with a teacup. **VERY IMPORTANT**—Reservoir tanks need frequent scrubbing. Make sure that yours can be lifted out for easy cleaning without tearing the stove apart . . . copper is the fastest and most durable water heater.

Convenience Hints

Large ASHPAN saves you many a trip . . . A wash boiler needs 17 inches clear between cooking top and warming closet . . . Get a 2-section cooking lid and a Non-Scorch lid . . . **FIRE BOX** must hold enough fuel to keep fire over night.

GRATES MATCHED TO YOUR FUEL. Be sure that your stove is equipped with the grate best suited to the kinds of fuel you burn . . . Grate bars with thick teeth will grind up clinkers. Heavy grates are very important—they get the hardest use.

PERMANENTLY POLISHED TOP. *Insist* on it. Blacking and polishing belong to a past generation. **POUCH FEED SHOULD STAND WIDE OPEN WITHOUT HOLDING**, leaving both hands free for the scuttle . . . Get a written guarantee that assures your satisfaction . . . Make sure that you can always get **REPAIR PARTS** quickly.



things to LOOK FOR

- Sound, heavy castings
- ★
- Heavy lids, grates, fire box linings
- ★
- Big Oven, flues all around, with enameled Cast Iron Oven Bottom
- ★
- Ample **ACTUAL** Weight, not "Shipping Weight"
- ★
- Large-capacity, wide-opening Reservoir that will lift out for cleaning
- ★
- Tight-fitting doors that close with a solid "clunk"
- ★
- Deep Fire Box that will bank fire over night and save fuel.
- ★
- Closely sealed joints

things to AVOID

- Blow-holes and porous castings
- Light-weight grates, lids and fire box linings
- Undersize ovens
- Loose fitting doors for Oven, Fire Box or Ash Pit
- Doors without cast-iron door frames
- Narrow, small capacity reservoirs
- Reservoir tanks not easily removable
- Oven Bottoms of sheet steel that will twist, warp and sag
- Un-enameled Reservoir Covers that drip rust into water
- Shallow Ash Pits that burn out grates
- Thin, single-coat porcelain enamel

YOUR EYES TO *Quality!*



JACK ASPLAN, Superintendent of the largest direct-selling stove and furnace factory in the world—stickler for "Quality first and always"—veteran of 32 years of stove making, tells you here what he knows about Kalamazoo ranges. . . .

"Think of a stove as a piece of household **MACHINERY**. If it is designed to do its work **RIGHT**, it will economize a housewife's time, steps and energy—save her worry and discouragement, cut fuel costs to the bone . . . It's like a 1935 car compared with a 1918 flivver; it may cost a bit more at first—but what you get is worth the added cost, **TEN TIMES OVER.**"

JACK ASPLAN

WHENEVER money is scarce, there's a tendency for folks to spend as little as possible for their needs. That's good economy—**provided they get real VALUE for what they DO spend.** But it is actually possible to buy **TOO** cheap—to **WASTE** money by not spending quite enough.

Take the case of Kalamazoo stoves. Kalamazoo quality iron and enamel, cost much more than scrap or low grade raw materials. Our highly skilled, careful workers get higher wages than unskilled, slipshod labor, and always will. Because of this, there are cheaper stoves than a Kalamazoo. But a Kalamazoo is a real stove instead of an imitation. It will cook, bake and heat better. It will use less fuel. It will save big repair expenses. . . . And it will still be giving trouble-free service years after the other is a burned-out, broken-down wreck—a total loss of whatever money was invested in it.

*Now I am going to tell you about the materials we put into Kalamazoo stoves. And then I'll explain some of the features we build into those stoves—features that give their owners **TEN TIMES THEIR MONEY'S WORTH** in good cooking, convenience and all-round satisfaction.*

★ QUALITY MATERIALS FOR QUALITY RANGES ★

Stoves are made mostly of gray iron. They can't bake, cook or wear well unless it is **GOOD** iron . . . We use a mixture of Lake Superior and Alabama iron, the two choicest varieties in America. We keep every pound of it up to par by daily tests made in our own metallurgical laboratory. In 35 years of experience we have worked out what we believe is the **perfect** stove plate iron—a certain percentage of carbon, to make it tough, just the right amount of silicon to give it heat resistance, manganese and phosphorus to make it stronger. We call this secret-formula iron of ours **HI-TEST**, and we pay a premium for it; but it means **better and longer service** out of the stove we ship you.

For sheet metal parts we use Armco Ingot Iron . . . Our enamel is the finest we can find anywhere, ground in our own mills, baked on in our own ovens. It cost us \$150,000 to set up our enameling shop—but it makes us sure from first to last of **A-No. 1 quality** . . . We bring in our molding sand all the way from Albany, N. Y.—hundreds of miles away . . . We buy the materials for our stoves and furnaces from 16 different states—each material where we can find the best quality.



Now, here are some of the Kalamazoo **CONSTRUCTION FEATURES** you should know about.

★ ★ ★ ★ WORLD-FAMOUS OVEN ★ ★ ★ ★

It has taken us 35 years to perfect the famous "Oven that Floats in Flame"—the oven which helped **TWENTY-ONE WOMEN** win cooking prizes at Chicago's "Century of Progress" World's Fair. Surrounded on all sides by deep flues, with insulated top and extra large gray iron bottom plate, it **heats evenly all over**. No woman need fear scorched bakings at the top of this oven or underbaked ones at the bottom or cold corners. There's an improved ventilator to keep the air fresh, sweet and dry. Oven edges and corners are overlapped in construction and sealed, so that no smoke, soot or carbon monoxide gas from the fire can possibly leak into the oven to taint your roast or baking. There's a non-slam hinge on the door so it won't fall open or crash closed. Read all about this great "Blue Ribbon" oven on page 39.



★ ★ TIGHT, HOT OVEN FOR BIG BAKINGS ★ ★



All Kalamazoo oven doors are constructed with heavy cast iron frames which close tight against the main cast iron stove body. When you close a Kalamazoo oven door, it closes **TIGHT**. This prevents bakings from being ruined. Many other stoves are made with lightweight sheet metal doors that do not close tight or solid and allow drafts to leak into the oven. Before you buy any stove, slam the oven door. Be sure that it closes with

a good solid thud—not with a rattle of sheet metal.

Some women prefer to bake high in the oven, some low. Our stoves offer different oven-rack levels, and very large baking capacity. The photograph shows the President 18" oven with a baking of 16 one-pound loaves.

★ THERMOMETER ★

For years most good ranges had oven thermometers that graded oven heats from 1 up to 12. Then we found it would be a real help in turning out prize-winning bakings to have the oven thermometer read in **actual degrees!** Today every Kalamazoo baker reads her oven heat on the door thermometer in the same figures as those in her cook book's baking instructions.



what stove
should you
buy?

FEATURES LIKE THESE "ONLY A KALA



A feature of real importance to the housewife is the *Kalamazoo Porcelain Enameled Oven Bottom*. Hard and smooth as glass, it makes it very easy to clean up any spill-over. Compare this with the trouble and time necessary to clean an ordinary oven bottom.

★ OVEN BOTTOM ★

Most ranges lose much heat up the chimney—a sheer waste, of course. We designed a new **RIPPLE OVEN BOTTOM** to hold the fire's heat in the oven longer, and to increase the heat-absorbing capacity of the oven bottom. This im-

provement cuts down the up-the-chimney waste, and at the same time gives a faster and hotter oven with less fuel burned and fewer ashes to carry out. This Ripple Oven Bottom is shown and explained in more detail on page 39. It is made of **CAST IRON** because that material will not warp, leak or become uneven as a steel oven bottom usually does. Think of trying to cook a cherry pie or other juicy dish on an oven bottom that wasn't level!

★ ★ STRONG, LEAKPROOF OVEN DOORS ★ ★

OVEN DOORS must close tight and *stay* tight to prevent chilling drafts through the oven. Our doors all have positive action *spring* catches. They can't accidentally crack open . . . Every oven door has a resistance-spring hinge. It won't fall open or slam closed . . . This hinge would lose all its spring due to the effect of constant high heat on the spring steel, if we did not fit it into an **AIR-COOLED CASING** as we have done.

★ ★ ★ ★

Does the *strength* of your oven door interest you? Ours have sturdy frames of cast iron with panels of Armco. They fit against the main cast-iron front. They are *drop type* doors of the strongest construction. They pull down smoothly, can be left part way open, and make a fine shelf level with the oven bottom when completely open.

For Illustration and Details of
"The Oven That Floats in Flame"
See Page 39

Women used to complain that their ovens grew slower and slower to heat. We traced the trouble down to **SOOT** in the flues. So we built an 8-inch lid into many of our oven bottom plates. Now it's easy to clean the flues often, and baking speed is maintained . . . Incidentally, this lid, removed, makes a fine place to simmer stews and special slow-cooking recipes.



★ ★ ★ HEAVY LIDS ★ ★ ★

Every Kalamazoo stove has a multiple lid and a non-scorch lid on its cooking top. Tests showed us that making cooking top lids extra-heavy would overcome their tendency to warp under the fire's heat. So we are making them extra heavy. It costs more—but it is stronger, radiates more heat and makes the Kalamazoo a better stove to work on. Lids and all top guaranteed for five years.

★ ★ ★ ★



★ EASY CLEANING ★

Polishing and shining the top of the kitchen stove used to be a housewife's chief bugbear. We ended it forever by putting on every Kalamazoo range a permanently polished top. Right at the factory the entire top is put under giant emery-wheel grinders. They burnish it to a brilliant permanent polish, mirror smooth. . . . Later we found that women did not care for the golden color which use gave to this new polished top—so we developed a special heat-treating process which produced a permanently shiny top of glossy-black which women like so well. It costs us money to do this—but it is what our customers want, so it is worth the trouble and cost.



★ ★ ★ ★



There's 17 inches clear space under the Warming Closet or Utility Shelf on a Kalamazoo—plenty of room for the biggest wash boiler. The boiler slides all the way back under, too, because the smoke pipe is carried behind the splashier back, leaving the entire top clear. Reservoir covers that are flush with cook-top give added work room on range top.

★ ★ ★ WIDE, SANITARY RESERVOIRS ★ ★ ★

All Reservoirs need to be cleaned from time to time, as sediment from soft water or scale from hard water accumulate constantly. Any Kalamazoo **RESERVOIR TANK** can be lifted out in an instant (as shown in photograph below) for washing or scrubbing at the sink, then quickly and easily slipped back into place. Nothing else has to be removed before you can do this. You don't have to take your stove apart to clean your reservoir, as in so many other ranges.

★ ★ COPPER, PERFECT HEAT CONDUCTOR ★ ★

We asked thousands of housewives what kind of hot-water reservoir they wanted. *Seven out of ten replied, "COPPER."* So now Kalamazoo ranges come with **COPPER** reservoirs, contact-heated against the flue. We even went a step beyond their request and *tinned* the inside of each. It costs money, but it makes a copper reservoir *perfect* by protecting it against corrosion.



★ ★ ★ ★

A QUALITY-BUILT Kalamazoo Range

MADE 950,000 FAMILIES SAY.. **MAZOO WILL DO!"**



★ EXTRA WIDE RESERVOIRS ★

Kalamazoo reservoir openings are extra wide, making it easy to dip water out with a large cup, dipper or saucepan. This is very important. Many stoves are built with such narrow reservoir openings that a woman is very likely to burn her arm against the

hot sides, or have it scalded by the confined steam.

★ ★ ★ ★

Many reservoirs were heated by opening a damper that permits hot gases direct from the fire to circulate in the reservoir housing. Naturally, soot and dirt accumulate in there. Being difficult or impossible to get out, it quickly insulates the reservoir ($\frac{1}{4}$ " of soot will reduce heating capacity by 25 to 50%). Kalamazoo reservoirs are made of quick-heating copper pressed close up against the iron flue wall, heating by contact, freed of all soot and dirt accumulation.

★ ENAMELED COVERS KEEP HOT WATER CLEAN ★

Here's another BIG little thing—the hinged lids that cover our reservoir tanks. They are porcelain enameled outside and inside—*outside* for easy cleaning and good appearance, *inside* to keep your hot water free of rust dripping down from above.

★ ★ ★ ★ ★ POUCH FEED ★ ★ ★ ★ ★

It takes two hands to pour coal out of a scuttle. So we arranged a larger Pouch Feed that stands open, leaving both hands free to manage the coal scuttle. [See actual photograph at bottom of this column.]

★ ★ ★ DEEP ASH PIT ★ ★ ★

Do you know what is the greatest cause of burnt-out grates? Shallow ash pits! Why? Because in them ashes quickly pile up right up under the bars—shutting off the flow of cool air and quickly overheating the grates. We make Kalamazoo ash pits roomy and deep; it protects your grates and your stove requires less care.

★ ★ ★ CLEAN FLOORS ★ ★ ★

Good housekeepers hate ashes on the floor—they ruin rugs, scratch linoleum. Therefore,



we put a sliding ash pan in every Kalamazoo stove where many stove makers provide only an ash pit. Thus, there is no shoveling of ashes in a Kalamazoo home. The ash pan is slid out and carried outside by its two convenient handles.

★ ASH-CATCH DOOR ★

There's thoughtfulness even in the Ash Pit Door. Our newest ones open downward, forming a level shelf when opened. It catches the loose ashes when you remove the ash pan—keeps them off the floor. Our older models have an exterior ash catch for this purpose.

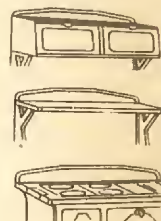


★ ★ ★ ★ NO MORE SPILLED ASHES ★ ★ ★ ★

Speaking of ashes, one of woman's most aggravating jobs is digging out of the ash pit the ashes which have spilled down outside the edges of the ash pan. . . . That can't happen in Kalamazoo stoves, for the simple reason that along both sides of the grates we build chutes which steer the ashes *into* the pan. So there's another mean job we save our owners through forethought in designing and additional care in building.

★ ★ ★ CHOICE OF 3 TOPS ★ ★ ★

We questioned whether the high Warming closet was worth its cost to housewives; or whether they preferred the less expensive High Shelf; or whether they preferred to save that cost also and have a backless stove like modern cabinet gas stove. . . . Instead of *guessing* what women wanted, we *asked*. And some wanted each kind. So now you can order practically any Kalamazoo with choice of Warming Closet, Utility Shelf at a saving, or Console Back at a greater saving.



IT ALWAYS PAYS TO BUY QUALITY



Here are two watches. They look very much alike at first glance. Yet when it comes to performance, one tells the time and the other is just a "false alarm." The good one costs a little more. Is it worth it to get a real timepiece?



Here are 2 pairs of shoes. They look alike. But one is made of good leather, the other of cheap "findings" and paper. The good ones cost half again as much—and will wear 3 times as long. Which is the better buy?



Here are two saws. One costs \$1.50 more than the other. It will be sharp and straight years after the other is dull and twisted. Which would you want to work with? Which would you want to spend your money for?

**It's WASTE to Buy Anything That is Merely CHEAP—
the Little You Save Isn't Worth HALF What You Lose!**

Will Serve You **YEARS LONGER**

YOU DON'T HAVE TO PAY A



THESE comparisons are TRUE comparisons of different ranges—made with the scientific exactness of a testing laboratory.

The ranges compared with Kalamazoo ranges were bought from reputable local stores in scattered towns at regular retail cash prices—JUST AS YOU MIGHT BUY THEM—then shipped to our factory, tested, torn apart, weighed, measured and inspected piece by piece.

We pledge you the word and reputation of our Company, that these reports are absolutely true in every detail.

The purpose of these comparisons is to PROVE for your profit and protection, that HIGHER PRICE does not necessarily mean HIGHER QUALITY. On these pages we prove that a Kalamazoo range offers you equal and *higher* quality, at a price many dollars lower because of our method of selling direct to you from the Factory. Although we have room here for only THREE Comparisons, similar comparisons based on our other stoves show equally startling results, equally wide margins of quality and economy.



Comparison #1

Between a Kalamazoo IMPERIAL Combination Gas, Coal and Wood Range and "Range A," a similar Gas, Coal and Wood Combination Range of other make.

"Range A" was bought May 27, 1935, at a prominent retail store in Springfield, Mass. Both ranges, compared below, are full porcelain enamel. Both have gas oven, gas broiler, 4-burner gas cook top, coal oven, 4-lid coal cook top.



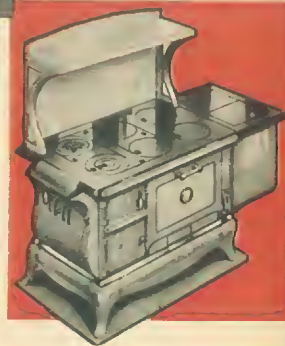
Comparison	Range "A"	Kalamazoo Imperial Range Page 25
Total Weight, Uncrated.....	659½ lbs.	756 lbs.
Weight of Upper Section.....	182 lbs.	201 lbs.
Weight of Lower Section.....	477½ lbs.	555 lbs.
Oven Size (Lower Coal Oven) Cubic Inches.....	3,888	4,047
Upper Gas Oven Size in Cubic Inches.....	2,953	3,548
Upper Gas Broiler Size in Cu. In.	1,442	1,945
Size of Firebox at Top of Linings.....	15¾" long 6¾" wide	16" Long 8½" wide
Distance between Bottom of Grate and Ashpit Bottom....	8¾ inches	9½ inches
Thickness of Insulation in Upper Gas Oven.....	¾ inch	1 inch
Weight of Cooking Top less Section around Gas Burners.	55½ lbs.	82½ lbs.
Weight of Firebox Linings.....	5 Brick 1 Cast Iron 25 lbs.	6 Cast Iron 44¾ lbs.
Weight of Grate Bars (2).....	12¾ lbs.	14⅞ lbs.
Weight of Grate and Grate Fittings, Complete.....	18⅜ lbs.	23⅞ lbs.
Weight of Lid or Cover.....	3⅞ lbs.	4¾ lbs.
Coal Oven Top Insulated?.....	No	Yes
PRICE.....	\$197.00	\$119.45



Comparison #2

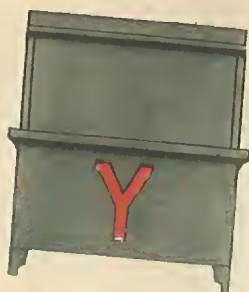
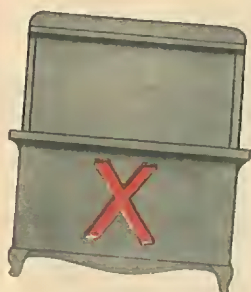
Between Kalamazoo PRINCE CAST IRON RANGE and Range "C", purchased June 17, 1935 at a retail store in Watervliet, Mich. Range "D", purchased May 21, 1935 at a retail store in Battle Creek, Mich. All 3 stoves full porcelain enameled in color.

In the tables below the Kalamazoo PRINCE is compared with "C", a stove of about equal size but much higher price; and "D," a stove slightly lower priced.



Comparison	Range "C"	Range "D"	Kalamazoo PRINCE, as shown above. Also Page 32	Percentage of Difference. Prince and "D"
Actual weight less high closet.....	353¾ lbs.	338 lbs.	404 lbs.	19%
Capacity fire-box, cubic in.	799	670	825	23%
Oven Dimensions..	17¾"x 18"x11⅞"	16¾"x 17"x11"	18"x 18"x11"	13%
Weight of oven front, back, top and bottom.....	25 lbs. (steel)	42½ lbs.	44⅞ lbs.	5%
Weight of Duplex Grate bars (2).....	14¾ lbs.	7¾ lbs.	17 lbs.	110%
Weight of fire-box linings..	33⅜ lbs.	18¾ lbs.	25⅜ lbs.	38%
Weight of lid	4 lbs.	2 lbs.	4¾ lbs.	137%
Weight of main bottom.	steel (light)	19¾ lbs.	25⅞ lbs.	30%
Width of reservoir top opening.....	7⅞ in.	5 in.	8⅞ in.	77%
PRICE.....	\$75.00	\$49.39	\$54.35	10%

FANCY PRICE *to get* a *Quality Range!*



All these ranges are full colored porcelain enamel. All were equipped with Reservoir and Utility Shelf, except Range Z, which had Reservoir and Warming Closet. Ranges X, Y and Z were bought of local dealers, at their regular retail cash prices.

Comparison #3

Between the Kalamazoo PRESIDENT Cast Iron Coal-Wood Range, and 3 other ranges of similar style, size and finish purchased as follows:

Range "X" bought at Fremont, Ohio, May 1, 1935
Range "Y" bought at Huntington, Ind., May 5, 1935
Range "Z" bought at Uniontown, Pa., April 29, 1935



Comparison	RANGE X	RANGE Y	RANGE Z	Kalamazoo President as shown above. Also Page 28
Actual weight, less closet or shelf uncrated.....	359 lbs.	486 lbs.	457 lbs.	525 lbs.
Firebox capacity in cubic inches....	896	952	1008	1122
Actual oven dimensions.....	18x17 $\frac{1}{2}$ x11 $\frac{1}{2}$ "	18x18 $\frac{1}{2}$ x11 $\frac{1}{2}$ "	18x18 $\frac{1}{2}$ x12"	18x19x13"
Clearance in ashpit between grate and bottom.....	8 $\frac{1}{2}$ "	8 $\frac{1}{2}$ "	8 $\frac{1}{2}$ "	9 $\frac{1}{2}$ "
Oven Top Insulated?.....	No	No	Yes	Yes
Weight of oven sides, top and bottom.....	43 $\frac{1}{2}$ lbs.	28 $\frac{5}{8}$ lbs. (sheet steel)	57 $\frac{7}{8}$ lbs.	58 $\frac{7}{8}$ lbs.
Grate and grate fittings, complete..	13 lbs.	15 $\frac{1}{4}$ lbs.	13 $\frac{5}{8}$ lbs.	24 lbs.
Firebox linings complete.....	23 $\frac{1}{8}$ lbs.	51 $\frac{1}{2}$ lbs.	41 $\frac{3}{4}$ lbs.	50 $\frac{1}{2}$ lbs.
Weight of lid (cover).....	2 $\frac{5}{8}$ lbs.	4 $\frac{5}{8}$ lbs.	4 $\frac{1}{8}$ lbs.	4 $\frac{3}{4}$ lbs.
Weight of cooking top complete...	55 $\frac{1}{4}$ lbs.	92 $\frac{1}{8}$ lbs.	82 $\frac{3}{4}$ lbs.	92 $\frac{3}{4}$ lbs.
Capacity of ashpan in cu. inches...	396	426	510	519
Width of reservoir top opening....	5 $\frac{1}{2}$ "	6 $\frac{1}{2}$ "	6 $\frac{1}{2}$ "	8 $\frac{1}{2}$ "
Weight of Main bottom.....	22 $\frac{5}{8}$ lbs.	33 $\frac{7}{8}$ lbs.	31 lbs.	35 $\frac{1}{4}$ lbs.
PRICE.....	\$82.00	\$97.00	\$125.00	\$79.90



for YEAR-ROUND KITCHEN COMFORT

BURN *Gas* DURING SUMMER'S HEAT
BURN *Coal or Wood* for WINTER WARMTH

The NEW PILGRIM

COMBINATION Gas, Coal and Wood RANGE
Made of Hi-Test Gray Iron with Triple-Purpose Oven

THIS newest of Kalamazoo stoves—the smooth, neat, sturdy Pilgrim—comes to you after 35 years experience in quality stove building. Into it we have put every tested secret of perfect stove design—Kalamazoo secrets of quick heating, perfect baking and fuel economy. We have built into it a gas-burner section with every convenience offered the American public today.

Below—Picture No. 1, Baking with the oven heated by a coal or wood fire . . . Picture No. 2, Preparing to cook with gas, taking Gas Oven Burner from Utility drawer under the oven . . . Picture No. 3, Sliding Burner into TOP of oven for gas BROILING . . . Picture No. 4, Sliding Burner into BOTTOM of oven for gas ROASTING or BAKING.

COOL IN SUMMER WARM IN WINTER

You can run the PILGRIM as a coal-wood stove, or as a gas stove—or as BOTH at the same time! Many a housekeeper has equipped her kitchen with TWO separate stoves to get what the Pilgrim gives you IN ONE STOVE—the cool comfort of gas cooking for summer days, the cosy warmth of a coal or wood fire for winter. The Pilgrim does double duty, taking up one stove's space, saving you the price of a second stove.

Gas—OVEN—Coal, Wood

The PILGRIM'S outstanding feature is its ALL-PURPOSE, ALL-FUEL oven. When burning coal or wood, the oven is heated like all other Kalamazoo ovens. "It floats in flame." The flame sweeps over, around and under the oven through specially designed flues, heating it evenly and quickly. The heavy porcelain enamel iron oven Bottom Plate is a regular storehouse of heat, which it radiates steadily into the oven.

But in a *moment* you can transform this coal oven into an efficient, air-insulated gas oven or gas broiler!

Just take the big square gas burner OUT OF the handy drawer below the oven. If you are baking or roasting, slip it into the grooves near the oven bottom. Slide it into place. It makes its own gas-connection automatically—leakproof. If broiling, slide the same burner into the oven top grooves and

slip the special porcelain enameled drip-pan into the regular oven-rack tracks. It's all done in 15 seconds or less.

A Big Oven, Too

The Pilgrim oven is 18 inches wide and 19½ inches deep, will hold your largest roaster. Or if you are baking bread or cake, there is a level sliding rack to make even more room for extra loaves or cake tins. It heats evenly from all sides; you can use *all parts* of it for baking or roasting. No cold corners. Automatic ventilator removes excess moisture, keeps the oven air fresh. Outside door thermometer tells oven temperature at a glance. The oven bottom is *porcelain enameled*, you can clean splatter or spill-over in a jiffy. Non-slam spring on oven door. Ripple bottom saves fuel. See page 39. We supply an oven rack of welded wires adjustable to 5 positions; also an oven drip pan with gravy well and wire broiler rack.

All-Fuel Cooking Top

The left side is for coal and wood cooking. The 9" wide fire box is extra deep (10 inches) to hold a long-banking, fuel-saving fire. By removing the front end-lining, you can burn wood 19½" long.

The Pilgrim fire box heats a FOUR-PLACE cooking top. This cooking top is built of reinforced, selected Gray Iron, guaranteed for 5 years against warping, cracking or burning out. Designed for quick heating and many years of hard service. It is permanently polished at the

Kalamazoo factory and will never need blacking or shining again. Two of the cooking spaces are 8-inch lids—one multiple so that cooking dishes of various sizes can heat directly over the fire, and the other a two-level, non-scorch lid for simmering or cooking hot cereals and other easily burned foods . . . Next is a smooth, solid French Top or griddle where you can cook pancakes, hamburgers, etc. directly on the stove top.

On the right side is the 4-burner Gas Cooking Top with AUTOMATIC LIGHTING—no need for matches or pilot light; just turn the handle and the burner lights. These new burners give a quick torch-light flame, require less gas and are easily cleaned. They are *round* in shape and so placed that they avoid spillover and clogging. Gas grates over burners are porcelain enameled for easy cleaning.

Lots of Storage Space

Below the gas cooking top is a sliding drip pan of porcelain enamel. Below that is a roomy storage or warming compartment 8 inches wide, 20 inches deep, and 17¼ inches high, with a sliding rack. Stove may be ordered with additional Warming Closet above the Cook-Top—or with the popular Utility Shelf. The big drawer below the oven makes another handy place for storing cooking dishes and utensils.

Size of Cooking Top, 42 inches long, 24½ inches wide. Shipping Weight 680 pounds. Waterfront \$4.75 extra. Robertshaw Oven Heat Control shown in pictures on page 23 is not standard equipment. \$11.90 extra installed in stove. Stoveboard \$3.25 extra. Dockash or duplex grates—burns any fuel. Can be equipped for Pyrofax or any other bottled gas at no extra cost.

Colors and Order Numbers

PILGRIM is offered in Ivory with Green Trim as shown in the larger picture and in Ivory with Tan Trim as shown below. Order numbers are:
Ivory and Green K-917
Ivory and Tan K-918
ORDER BLANK, Page 56.

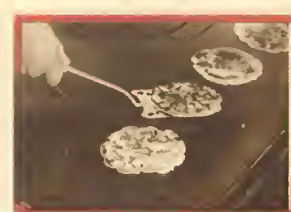
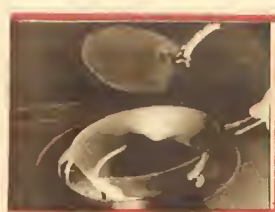


Put wood on the fire through this fuel door without moving dishes or lifting lids.

Multiple-section lid lets you heat pans of various sizes directly over the flame.

Cook pancakes, hamburgers, etc. directly on this "Griddle top section." Lifts out to clean.

Porcelain enameled oven bottom is quick and easy to wash or wipe clean.



Shipping Weight	OVEN SIZE			FIRE BOX SIZE				COAL TOP Inches	GAS TOP Inches	Height to cook top	Height to Top of Closet	Size Pipe Collar	PRICE WITH UTILITY SHELF		PRICE WITH WARMING CLOSET	
	Wide	Deep	High	Wide	Deep	Long	Length for Wood						Cash	Credit	Cash	Credit
680 lbs.	18	19 ½	14	9	10	18	19 ½	24 ½ x 27	24 ½ x 25	32 ½	61	6	\$98.80	\$108.70	\$103.50	\$113.85

\$98⁸⁰
Cash

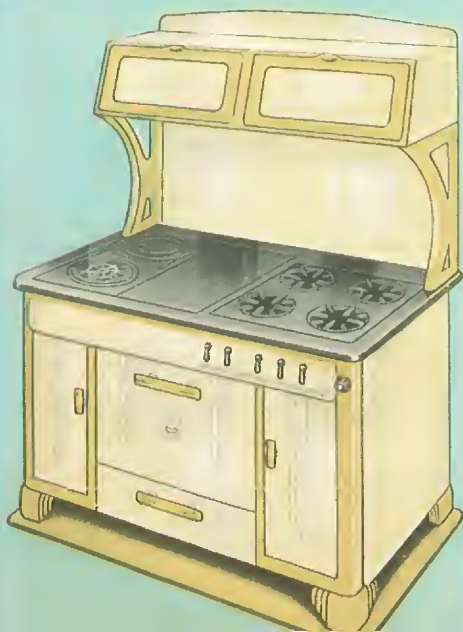
With Utility Shelf

FREIGHT PAID

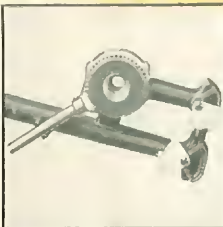
**\$7 DOWN
\$8 A Month**



← This illustrates the Pilgrim Range with Warming Closet.



New "Radio Type" gas cock shows how high flame is turned. Gas lights automatically when you turn it on. . . no match to light, no "pilot" button to push.



New "flame focusing" burner gives inner and outer rings of flame. All the heat concentrates under the cooking dishes. Note gas-saving, air-mixing valves.



Porcelain enamel drip pan and wire rack—ideal for broiling steaks or chops.



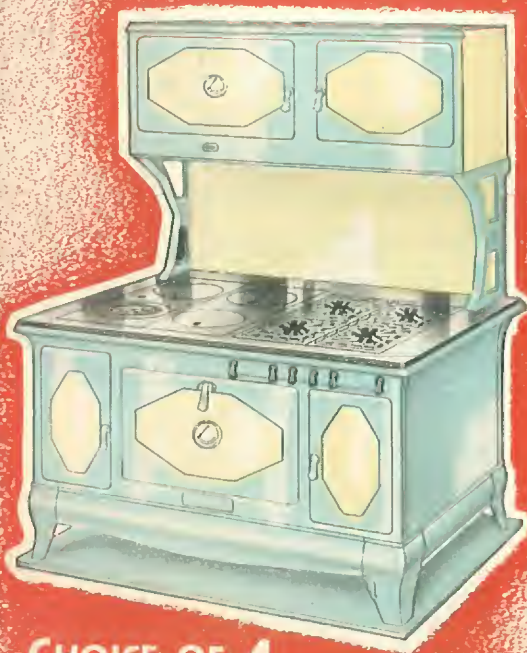
Right: Gas top lifts out for quick washing—easy to clean.

Modernize Your

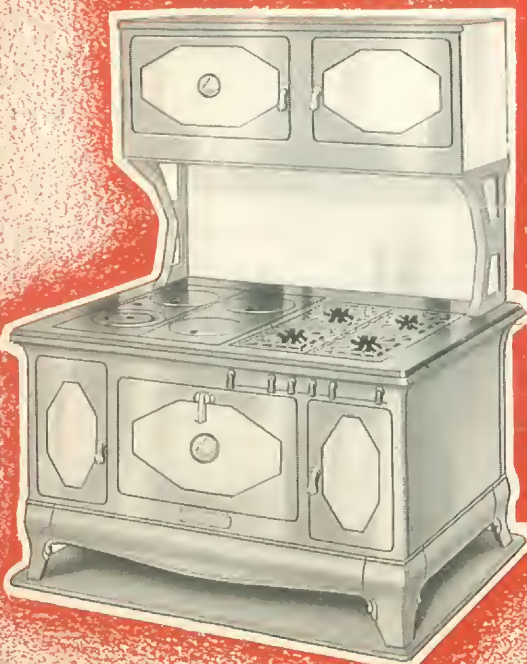
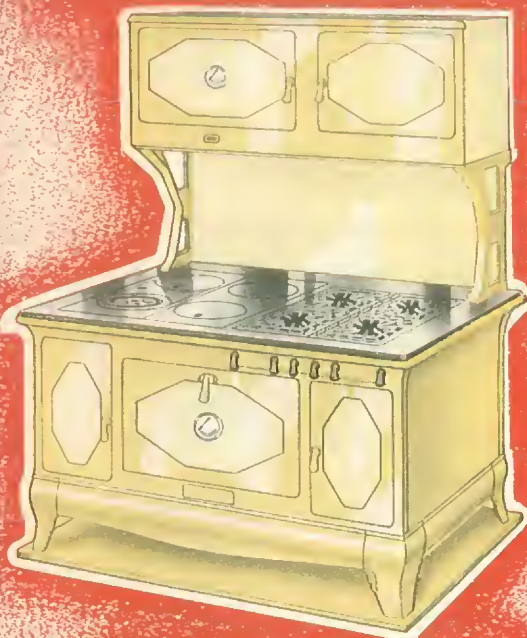
THE IMPERIAL

COMBINATION RANGE

**Burns Coal, Wood, Coke and Gas—2 Ovens—
Separate Gas Broiler—8 Cooking Holes**



**CHOICE OF 4
COLOR COMBINATIONS**



THRILLINGLY beautiful, a magnificent baker and cooker of tempting dishes—the IMPERIAL is as fine a Combination Range as you will find ANY-where at ANY price. Priced far below other stoves of equal quality because you buy it direct-from-the-factory at the Factory Price.

The Imperial is a big and complete Combination Gas, Coal and Wood Range in handsome cabinet design. It has two ovens—one gas, one coal—two cooking tops with 4 lids for coal and 4 high-power gas burners—a 16-inch gas broiler for steaks and chops—a closet below the gas cooking top where you can store pots and pans or keep dishes hot. It carries the strongest guarantee of satisfaction that can be written.

HI-TEST Gray iron and steel from top to bottom, it weighs 860 lbs. Panels are of Enameled Armco Ingot Iron. The Porcelain Enamel is *double and triple coat*—as easy to clean as a China Dish.

Coal Oven "Floats in Flame"

Read page 39 for full description of the "Oven that Floats in Flame" and the new Ripple Oven Bottom. There's a door thermometer in each oven, coal oven ventilator, sliding steel wire rack, leak-tight lap joints. Coal Oven is generously large—18 in. wide, 19 in. deep, 12 in. high.

19-inch Gas Oven and Separate Gas Broiler

Gas Oven and the entirely separate Gas Broiler are in the Cabinet top. Oven is fully insulated with Therminsol, and heated by large square burner beneath baffle plates which spread the heat evenly; has Porcelain Enameled linings, easy to clean. Sliding Rack. Broiler has sliding, granite-finished, porcelain enameled drip pan with legged wire broiling rack. Height to top of gas oven and broiler 5 ft., 5½ in. from floor.

Heavy Grates and Fire Linings

Grates and Fire Box linings, the parts that "take the punishment," we make *extra thick* and *extra heavy* of HI-TEST gray iron. The Imperial Grate weighs 23 lbs. Each end lining, almost a half inch thick, weighs 10 pounds, side linings 8 pounds apiece, center fire back 5½ pounds. Over 55 pounds of cast iron in the fire box linings alone!

Can be furnished with fire brick linings for anthracite coal if desired. Specify on Order Blank, which is on page 56.

Guaranteed Cooking Tops

The top is permanently polished, reinforced, warp-proof, guaranteed

for 5 years. Four circular gas burners spread a hotter flame more evenly over the bottoms of your round utensils. Can be used for either Manufactured or Natural gas. Burners **LIGHT AUTOMATICALLY** when you turn on the new "radio control" gas valves. There is no extra charge for this great feature. Patented air mixers cut down the gas burned and give more heat.

Other Features— Read Pages 17, 18 and 19

Furnished with Duplex Grate if you burn coke, soft coal, or wood—or an Anthracite Grate for hard coal. Water Front, \$4.75 extra. Metal Floor Board, \$3.75 extra. Robertshaw Oven Heat Regulator for gas oven, \$11.90 extra.

Shipped from Kalamazoo, Mich.; Utica, N. Y.; Akron, O.; Springfield, Mass.; or Harrisburg, Pa., whichever is nearest you, usually within 24 hours.

Overall Size Cooking Top, 48 inches long, 25½ inches wide. Pipe Collar takes either 6 or 7-inch pipe. Four 8-inch lids: Height Cooking-Top 31 inches.

Burns hard coal (anthracite), soft coal, coke, wood; manufactured or natural gas.

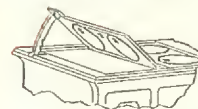
ORDER BLANK, PAGE 56

Colors and Order Numbers

Green and Ivory.....	K-2172
Tan and Ivory.....	K-2173
Gray and White.....	K-2174
Blue and Ivory.....	K-2175

FEATURES

Easy Fueling



Concealed lever raises entire left cooking-top panel. A ratchet holds it open, so you can use both hands to manage the coal scuttle, making it easy to put in fuel.

Warming Closet

Behind the paneled door to the right of the coal oven is a roomy closet where you can heat plates, keep prepared dishes warm, store cooking utensils. Fitted with sliding wire rack. There is a porcelain enamel drip pan beneath the gas cooking top to catch any spill-over from cooking vessels.

Thermometers

With accurate thermometers in both oven doors you can always tell the temperature inside without danger of cooling the oven by opening the door. This prevents ruining your bakings, while assuring perfect results.



Kitchen

\$119⁴⁵ Cash
FREIGHT PAID

On Terms
\$8 DOWN
\$10 A Month
30 Days'
FREE TRIAL



Shipping weight **860 pounds**



COAL OVEN (in.)			GAS OVEN (in.)			GAS BROILER (inches)			COOK TOP (inches)		FIRE BOX (inches)				HEIGHT (in.)		PIPE COL-LAR (in.)	SHIP. WT. LBS.	CASH Price	CREDIT Price	CREDIT Terms
Wide	Deep	High	Wide	Deep	High	Wide	Deep	High	Long	Wide	Wide	Deep	Long	Wood Lengths	Cook Top	Gas Oven Top					
18	19	12	19	16	12	16	13	12	48	25½	9	10½	18	19½	31	65½	6 or 7	\$60	\$119.45	\$131.35	\$8 DOWN \$10 Monthly

106, Have

THE

\$75³⁵ Cash

FREIGHT PAID

Oven Size
Wide 20"
Deep 20"
High 13"
Six
9-inch Lids

ON CREDIT
\$5 DOWN,
\$6 Monthly



**BURNS HARD
COAL (Anthracite)
SOFT COAL, COKE,
LIGNITE and WOOD**

Order Numbers
Green and Ivory. K-48712
Tan and Ivory . . K-48715
Gray and White. K-48716
Blue and Ivory . . K-48717



Range With
Console Back

COOK TOP Inches		FIRE BOX Inches				HEIGHT Inches		Pipe Collar (in.)	Ship. Wt. Lbs.	Prices, with Console Back				Prices, with Utility Shelf				Prices, with Warming Closet			
With Reservoir	Without Reservoir	Wide	Deep	Long	Wood Lgth.	Cook Top	Closet Top			No Reservoir		With Reservoir		No Reservoir		With Reservoir		No Reservoir		With Reservoir	
47 x 27	38½ x 27	9¼	10	18	21	30¼	61	6 or 7	595	Cash	Credit	Cash	Credit	Cash	Credit	Cash	Credit	Cash	Credit	Cash	Credit
										\$59.55	\$65.50	\$67.50	\$74.25	\$63.55	\$69.90	\$71.55	\$78.70	\$67.40	\$74.15	\$75.35	\$82.90

762 Women Tested and Proved **EMPEROR** *for you*



**30 DAYS FREE TRIAL Will Show You
Why This is One of the Most Popular
Cast Iron Coal and Wood Ranges.
Your Choice of 4 Colors.**

TEST the Emperor for 30 days FREE in your kitchen and you'll agree with well over 100,000 others that it is the greatest value ever. You can't beat its heavy cast-iron quality—you can't equal its low Factory Prices.

The Emperor weighs 595 lbs. There's weight where weight counts most—in the Fire Box, Grates, Cooking Top.

Order your Emperor in your favorite color combinations—Green and Ivory, Tan and Ivory, Gray and White, or Blue and Ivory. Nowhere else are you offered such a selection. The Porcelain Enamel is as smooth and lustrous as finest China-ware. It is double strength—2 coats fused onto flawless castings at a temperature of 1200°.

Women Praise the "Oven That Floats in Flame"

You know that the heart of any range is the oven. This one is justly famous because it "floats in flame." Read on page 39 about this marvelous oven, and the amazing new Ripple Oven Bottom and what it does to improve your baking.

The Emperor oven is extra roomy 20" wide, 20" deep, 13" high, with *porcelain enameled oven bottom*. Non-slam oven door and a door thermometer which lets you know the heat inside without opening the door. Leakproof, ventilated,

adjustable rack, tight fitting door—read all about it on page 39.

Top Guaranteed 5 Years

Lids and centers are extra heavy HI-TEST ALLOY cast iron, guaranteed for 5 years. The top is permanently polished and NEVER requires blacking. 6 cooking lids (9" across) one multiple. Hidden smoke pipe. Front draft control. Pouch feed.

Heavy Fire Box; Grates

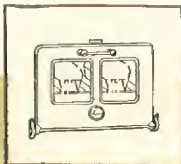
The Emperor Fire Box is extra heavy reinforced with ribs. It is "air cooled"—a feature which adds years to the life of linings. Burns 21" wood. The Emperor burns any fuel—We supply a Duplex Grate for soft coal, coke, wood, or lignite; or Anthracite Grate for hard coal, or wood. When ordering, tell us what fuel you burn.

Non-leak ash pan and ashpit door. Dust proof shaker opening. Towel rail. Flue cleanout door. Flue scraper, lifter shaker we furnish with the stove. 30 qt. copper reservoir, tinned inside. Water front, \$4.75 extra. Enameled Stove Board, \$3.25 extra. Shipped from Kalamazoo, Mich. or warehouses at Utica, N. Y. or Akron, O., Harrisburg, Pa., Springfield, Mass. whichever is nearest you. 24 hour shipment. This assures delivery at your freight station in amazing short time.

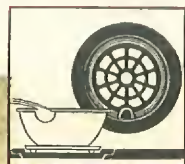
New Type Emperor Range with New Console Back, without Reservoir only \$59.55. Emperor Range with Utility Shelf and Reservoir any color combination now only \$71.55. Emperor Range with Warming Closet and Reservoir any color combination only \$75.35. Above prices are cash; see page 26 for credit prices. See pages 36, 37 and Back Cover for other prices of Emperor Ranges in Black Porcelain Enamel and in Plain Black Iron finishes.

READ PAGES 17, 18 & 19 for illustrated descriptions of many FEATURES of Kalamazoo ranges. ORDER BLANK ON PAGE 56.

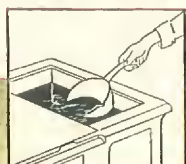
Just Look at These Features



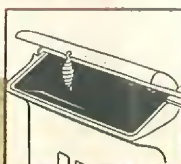
Glass Oven Door, for only \$2.50 extra; watch progress of baking from outside.



New non-scorch lid will withstand hardest usage. Cook cereals without burning.



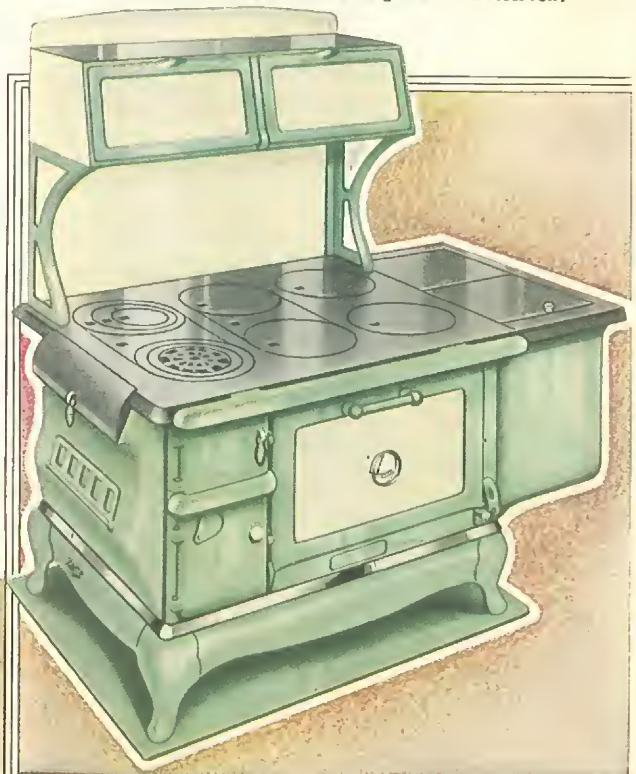
Copper Reservoir, capacity 30 quarts, heated direct from flue, will *boil* water



Pour coal on fire without removing lids through big POUCH FEED.



Above illustrates range with utility shelf less reservoir. Below illustrates range with warming closet and reservoir.



The Cooking Range

THE P

Exactly
as Shown Here

Only **\$82⁸⁰** Cash
**FREIGHT
PAID**

On EASY \$6 DOWN
TERMS \$7 A Month



ORDER BLANK,
Page 56

Size	Cook Top Inches		Height (In.)	
	Long	Wide	Cook Top	Closet Top
8	48	25 1/2	31	61

Fire Box (Inches)				Pipe Col. lar (In.)	Ship. Wt. (lbs.)	Prices with Console Back				Prices with Utility Shelf				Prices with Warming Closet			
						No Reservoir		With Reservoir		No Reservoir		With Reservoir		No Reservoir		With Reservoir	
Wide	Deep	Long	Wood Lengths			Cash	Credit	Cash	Credit	Cash	Credit	Cash	Credit	Cash	Credit	Cash	Credit
9	10	18	19 1/2	6 or 7	650	\$71.50	\$78.65	\$73.75	\$80.85	\$77.80	\$85.60	\$79.90	\$87.90	\$81.30	\$89.45	\$82.80	\$90.80

e of PRESIDENT

Cast Iron Coal and Wood Range in Four Color Combinations and Three Styles

THE Judges crown a new Champion Baker at some important Fair or National Exposition. The wires flash her name; papers carry her picture. And woman everywhere ask "What is the secret of her success? What are her recipes? What kind of range does she use?"

So many of these Blue Ribbon winners use the President Range that we call it "The Cooking Range of Champions." It is now perhaps the fastest selling coal-wood range—as modern as tomorrow—ultra-distinctive, symmetrical, sturdy, clean-cut, colorful. There are approximately 650 lbs. of finest HI-TEST iron and Armco Ingot iron in its construction.

Double Coat Porcelain Enamel

The whole range can be cleaned with a damp cloth—as easy as wiping a china dish. Looks NEW year after year. Entire surface double coat Porcelain Enamel baked on at 1300° Fahrenheit. Double door at left covers and conceals fire and ashpit doors.

Oven that "Floats in Flame"

The real secret of the President's success as a maker of champions lies in its marvelous oven that "floats in flame." This oven, together with the new ripple oven bottom, is fully described on page 39. Quick heating, fuel saving, it is 18" wide, 19" deep, 13" high, with square corners—every cubic inch can be used for baking. High oven temperature gives you quick searing—retaining at least 15% to 20% more juices in your meats. Ventilator keeps oven fresh and dry, removing all odors and moisture. Porcelain enameled oven bottom, easy to keep clean.

Copper Reservoir

Another feature of the President this year is the 30 qt. copper reservoir. Always clean—non-rusting. Heated very quickly from the flue beside it. Wide mouth, easy to dip from. Removable for cleaning at sink or in washpan.

Here's another feature you'll appreciate—a commodious cupboard beneath the reservoir where you can warm plates and keep prepared dishes hot. If the new President is ordered "Without Reservoir" we'll send your range with a flat top instead of the Reservoir covers shown in the illustration. This flat top gives additional working space.

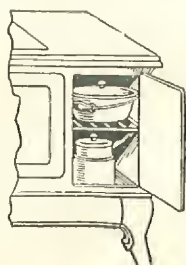
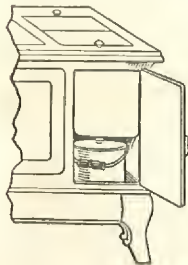
ORDER BLANK, PAGE 56

Equipment when ordered "With Reservoir"; 30 qt. copper tank, warming closet below.

"Without Reservoir"; equipped with flat top, two-decked warming closet, wire rack.

Oven thermometer is very accurate, registers in actual DEGREES, makes for success in Baking.

A really BIG Pouch Feed lets you POUR coal onto your fire without moving pots or pans.



Champion Baker of Iowa is Mrs. V. S. Hanft of Columbus Junction who owns a Kalamazoo President. She won 222 ribbons and \$487.00 in prize money in a single season.

French Top and Non-Scorch Lid

Notice the single flat heavy casting of finest iron at the right of the round cooking holes. We call it the French Top and you can cook directly on it. It can be removed just as easily as the round cooking top. Entire top, including French Top, round lids and anchor plates of highest grade gray iron guaranteed for 5 years. Permanently polished. Heat treated at 1200° Fahrenheit. No polishing necessary. Specially designed non-scorch lid. Read pages 17, 18 and 19 for other features.

Burns Any Fuel

Your choice of Duplex or Anthracite Grate. If you burn anthracite coal and desire brick fire linings instead of our regular heavy cast iron linings, they can be furnished at no additional cost; be sure to specify on your order blank. Fire Box has extra heavy linings which may be lifted out. With end linings removed wood 19½" long can be burned. Burns hard coal soft coal, wood, lignite, coals.

Double-Feature Pouch Feed

Entire left panel of cooking top lifts on a ratchet, making it easy for you to put fuel on the fire. There is also a regular smaller pouch feed that can be used without lifting the cooking top.

Shipment from nearest warehouse—Kalamazoo, Mich.; Utica, N. Y.; Akron, O.; Springfield, Mass., or Harrisburg, Pa.—whichever is nearest. This, together with 24-Hour Shipment gives you very prompt delivery. Freight shipments are now amazingly fast. 30 DAYS FREE TRIAL GUARANTEES YOUR SATISFACTION.

Water Front to supply constant hot water, only \$4.75 extra. Metal Range Board Porcelain Enamel to match your stove and protect your floor covering, only \$3.25 extra.

Your Choice of Colors

Gray and White.....	K-4623
Green and Ivory.....	K-4624
Tan and Ivory.....	K-4625
Dawn Blue and Ivory.....	K-4626

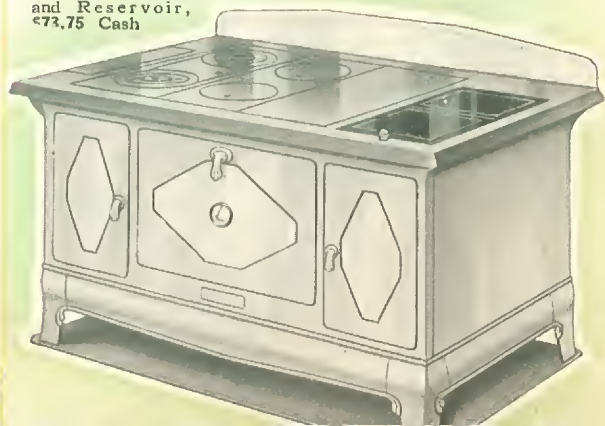
The President, in any of four color combinations, with Warming Closet and Reservoir \$82.80 Cash



The President in any of four color combinations, with Utility Shelf and Reservoir \$79.90 Cash



The President, in any of four color combinations, with new Console Back and Reservoir, \$73.75 Cash



THE



Terms
\$5 DOWN
\$6 Monthly

Ship. Wt.
575
lbs.

Floor
Space
Needed,
48" x 30"

Burns
Hard
Coal,
Soft Coal,
Coke,
Wood or
Lignite

Colors and Order Numbers

Gray and White.... K-2623
Tan and Ivory..... K-2625
Green and Ivory.... K-2624
Blue and Ivory..... K-2626

ORDER BLANK,
Page 56



Lids	Oven Size (In.)		
	Wide	Deep	High
8	18	19	13

Cook Top		Fire Box (Inches)				Height (In.)		Reser- voir (Qts.)	Pipe Collar (In.)	Prices with Utility Shelf				Prices with Warming Closet			
Long	Wide	Wide	Deep	Long	Wood Lengths	Cook Top	Closet Top			No Reservoir	With Reservoir	No Reservoir	With Reservoir	No Reservoir	With Reservoir	No Reservoir	With Reservoir
47 3/4	25 3/4	9	10	18	19 1/2	31	61	30	6 or 7	Cash	Credit	Cash	Credit	Cash	Credit	Cash	Credit
										\$69.80	\$76.80	\$72.35	\$79.60	\$74.80	\$82.30	\$76.90	\$84.60

LIBERTY

Fast Heating, Quick Baking STEEL and IRON RANGE

Built for Enduring Strength on a Sturdy Base and Framework of Finest Cast Iron

THOUSANDS of housewives really designed this range. They told us they liked the Cabinet style, and out of this request was born the beauty of the Liberty's clean, simple lines. They wanted the quick heating and quick cooking of steel, combined with the solid, 4-square strength of Hi-Test Alloy iron—and we gave it to them. They wanted color to brighten their working hours, so we offered them a choice of 4 beautiful color combinations to harmonize with any kitchen color scheme. They asked for easy cleaning, and we clothed the Liberty from top to toe in **DOUBLE-THICK Porcelain Enamel** that wipes spotless with one swish of a cleaning cloth. "Lots of working room," they demanded—and we gave them an unobstructed top more than 2 feet deep and nearly 4 feet long, and a Warming Closet or Utility Shelf the **FULL LENGTH** of the stove. They asked for a copper reservoir to heat their water faster and that they could lift out and scrub at the sink—for a **BIG Pouch Feed** so they could **POUR** the coal onto the fire direct from the scuttle—for an **Oven Door Thermometer** that would tell actual *degrees*—for a special lid that would cook oatmeal in a saucepan without sticking and scorching. All these things we gave them in this big Liberty range.

The Oven "Floats in Flame"

"Most important of all, give us a fast, even-baking OVEN." So we put into the Liberty the famous Kalamazoo "OVEN THAT FLOATS IN FLAME!" On page 39 you can read how the flues carry the fire's heat to every side of it—how top, side walls and bottom are heated at once and evenly—how the scientific **NEW RIPPLE BOTTOM** presents a greater heat-absorbing area, gives greater fuel economy. You will read, too, how the lapped-and-locked seams of the oven walls prevent any fire gases from leaking inside; and how the ventilator constantly removes moisture and cooking odors, keeping the air of the oven fresh and sweet. No wonder so many Blue Ribbons from State and County Fairs hang proudly in Kalamazoo Kitchens. This Liberty Oven is **ROOMY**, 18 inches wide, 19 inches deep, 13 inches high. There are 1,646 square inches of wall constantly radiating heat into the oven, so you can bake in any part of it.

\$76⁹⁰ Cash
\$5 DOWN
\$6 A Month
FREIGHT PAID

Enamel Inside and Out

A feature that distinguishes the Liberty above other ranges: it is porcelain enameled *inside and outside*, which means that the steel can never rust out—an expensive but valuable feature, real "hidden quality." The oven, too, is enameled on the inside, making it very easy to keep spotlessly clean.



Mrs. Dora Conger of Anderson, Indiana won 3 "Century of Progress World's Fair" first prizes with a Liberty Range, and 3000 other prizes at cooking exhibits

Polished Top

Throw away your stove blacking! The Liberty's top is polished to a permanent satin finish here at the factory. The design of this top is very special—four 8-inch round lids, and a **French Top Section**, 7 inches wide. For cleaning you can remove it as easily as one of the round tops.

Copper Reservoir

Copper costs more, but is the best heat conductor, heats water fastest, keeps it clean. That's why we use it. Heavily tinned on the inside. The Liberty reservoir is leakproof, holds 3 quarts. Opening is wide enough to use a big dipper or quart saucepan. Below reservoir is a plate-warming cupboard. (If you order the Liberty *without* reservoir this cupboard is higher, and instead of reservoir covers your range has a flat top giving additional working space.)

Fire-Box, Grates, Etc.

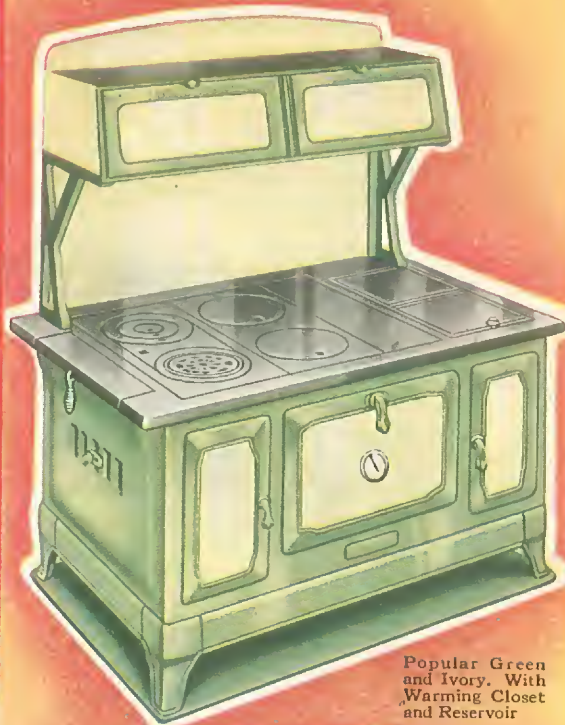
Fire-box is proportioned to hold fire over night, and to get the greatest heat from small amount of fuel. Your stove will be specially equipped with the correct grate to burn the fuel you use; hard coal, soft coal, coke or wood. Grate **BARS** of finest iron are very heavy, weighing 23½ pounds. Cooking-Top lids will not warp because they are reinforced, and of very heavy iron. Compare the "feel" of them with any other lids. Choice of 3 top styles—the two-door Warming Closet, the Utility Shelf, or New Console Back, pictured and priced at the right. A Water Front to supply hot water for a boiler, \$4.75 extra. Metal Range Board to match the stove, \$3.25 extra

30 Days Free Trial

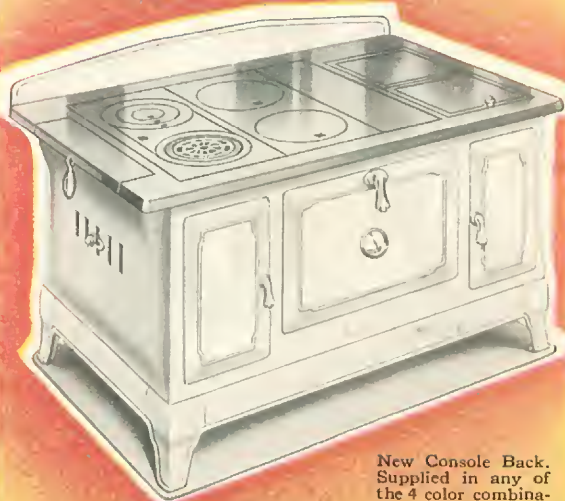
The way to be sure is to try the Liberty in your own kitchen on 30 days free trial. Then if you don't want to keep it, send it back and we will return any money you have paid us, also freight charges **BOTH WAYS**. 24 Hour shipment from factory at Kalamazoo, Mich., or warehouses in Utica, N. Y., Akron, Ohio, Harrisburg, Pa., or Springfield, Mass.



Tan and Ivory with the **UTILITY SHELF** and Reservoir



Popular Green and Ivory. With **Warming Closet** and Reservoir



New Console Back. Supplied in any of the 4 color combinations.

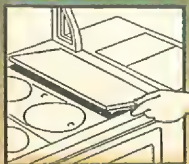
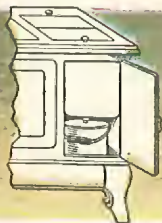
With Reservoir
Cash...\$67.25 Credit...\$73.95
Without Reservoir
Cash...\$65.30 Credit...\$71.80

Ratchet holds whole end open for easy fueling.

Handy Warming Closet below Reservoir.

Stove without reservoir has larger closet with sliding shelf.

French Top lifts off.



"It Makes the Whole



Burns Hard Coal,
Soft Coal, Coke,
Lignite or Wood



Shipping
Weight

500 lbs.

Picture Below Illustrates Console Back,
Without Reservoir.



Colors and Order Numbers

Gray and White . K-98112
Green and Ivory . K-98115
Tan and Ivory . . . K-98116

This
Stove Once
Sold for \$85.00

Oven Size (Inches)			Cook Top (Inches)	
Wide	Deep	High	With Resrv.	No Resrv.
18	18	11	42½x26½	34x26½

Fire Box (Inches)				Height (Inches)		Prices with CONSOLE BACK				Prices with UTILITY SHELF				Prices with WARMING CLOSET			
Wide	Deep	Long	Wood Lgths.	Cook Top	Closet Top	No Reservoir	With Reservoir	No Reservoir	With Reservoir	No Reservoir	With Reservoir	No Reservoir	With Reservoir	No Reservoir	With Reservoir	No Reservoir	With Reservoir
8½	9¼	16	19¼	30½	61	Cash	Credit	Cash	Credit	Cash	Credit	Cash	Credit	Cash	Credit	Cash	Credit
						\$45.15	\$49.65	\$51.25	\$56.35	\$48.25	\$52.90	\$54.35	\$59.80	\$51.25	\$56.35	\$56.90	\$62.60

Kitchen BRIGHTER" THE PRINCE

Cast Iron Range With 18-Inch Oven

\$56⁹⁰ Cash
FREIGHT
PAID

Also Sold on Easy Credit
Terms with A Year to Pay

**\$5 DOWN and
\$5 A Month**

SMALLER in size than other Kalamazoo's, the PRINCE is their FULL EQUAL in quality, baking and cooking performance, sturdy strength—in every way. At these amazingly low Factory Prices it is the best opportunity we know of to get a range of TOP QUALITY at so little cost. PRINCE design and quality have stood the test of years. PRINCE owners are numbered in the tens of thousands—and new thousands are buying it every year. Beauty fit for the finest kitchen—a range to use with joy and to show your neighbors with pride. Three cheerful colors to choose from in glassy smooth Porcelain Enamel. Or, at even lower prices, in plain black finish. (See page 36).

Top Guaranteed 5 Years

Medium size, yet ample for the cooking needs of the average family. Six cooking lids; square-cornered 18-inch oven; 26-qt. copper reservoir; Cook-Top 42½ inches long including reservoir, or 34 inches long without reservoir. All castings moulded in our own foundry from finest iron. Panels of Armco Steel. Porcelain Enamel is DOUBLE thick, double strong. Permanently polished top is guaranteed for 5 years. Cook-top to floor, 30½".

Oven a Prize-Winner

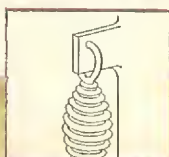
The oven, heated on all sides, literally "FLOATS IN FLAME." It bakes fast and evenly because it *heats* fast and evenly. RIPPLE OVEN BOTTOM absorbs *more* heat from your fire, *adds* to your cooking skill, assures bakings *always* delicious, roasts *always* juicy. PLEASE BE SURE TO READ ON PAGE 39 THE FULL STORY OF THIS MARVELOUS LEAKPROOF, VENTILATED, PRIZE-WINNING OVEN, with its Porcelain Enamelled oven bottom for quick and easy cleaning.

ORDER BLANK ON PAGE 56

Aids to Better and Easier Cooking



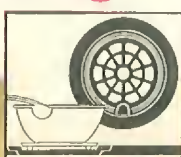
Pouch Feed stands open while coal is put in fire.



Hollow Handle is cool; prevents burning fingers.



Ash pan has handle and steel bail for easy carrying.



Special lid for simmering cereals, etc. without scorching.

35 Years to Build This Quality

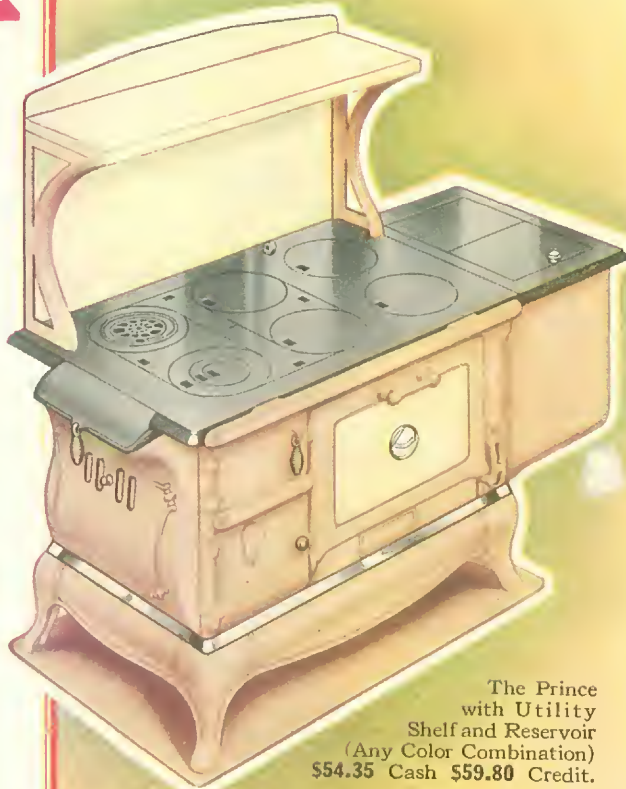
The Prince has all the cooking ability and kitchen convenience 35 years have taught us to build into a range. Choice of Grates so you may burn hard coal (Anthracite), soft coal (Bituminous), coke or wood to the *best* advantage. Fire Box scientifically proportioned to hold a fire big enough to heat the stove, small enough to spare your fuel. Extra heavy Fire Box Linings, air cooled—the end ones removable for burning wood 19¼ inches long. A Pouch Feed. Four 8 inch and two 7 inch lids. One multiple disc top for various saucepan sizes; one non-scorch simmering lid; and 4 others.

Copper Reservoir

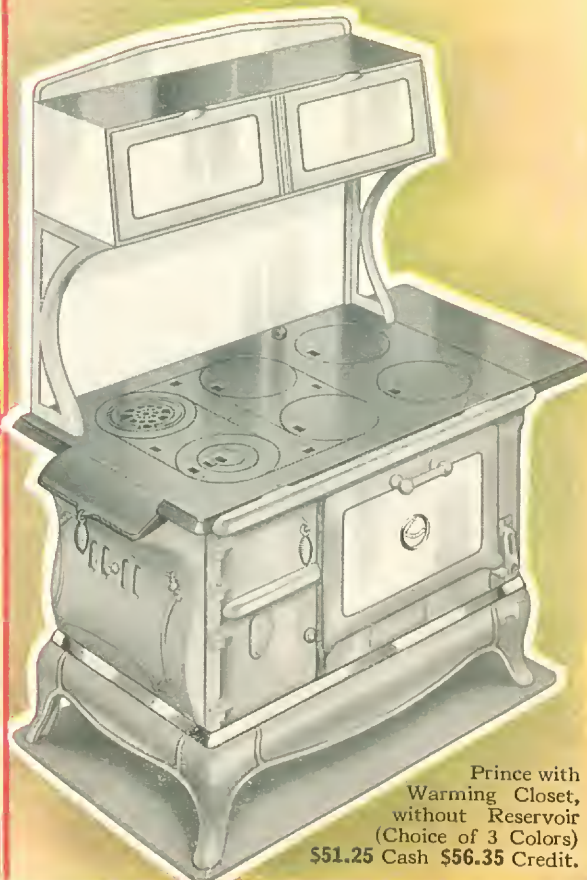
A 26 quart copper reservoir heated direct from the flue—with a covered opening wide enough to scoop water out with a full-size dipper. Reservoir easily removable for easy cleaning. Deep ash-pit with chutes that steer *all* the ashes into the sliding, wire-handled ash pan. Cool handles on all doors. Non-slam spring hinge on oven door. Flue clean-out door below oven. Flue scraper, lifter and shaker furnished. An Enamelled Towel bar extending all across the front of the range protects your clothes from contact with the hot stove. Sanitary Leg Base, easy to clean under. Pipe collar takes 6" or 7" pipe. Water Front (\$4.75 extra) will give constant supply of hot water. Porcelain Enamelled floor board, \$3.25 extra. Many Other FEATURES described on Pages 17, 18 and 19.

30 Days' Trial

Let us ship a Kalamazoo Range to you on 30 days free trial *in your own kitchen*—that's the way to be sure of satisfaction. Freight service is very fast. 24 hour shipment from Factory at Kalamazoo, Mich., or warehouses in Utica, N. Y., Akron, Ohio, Harrisburg, Pa. or Springfield, Mass.



The Prince with Utility Shelf and Reservoir (Any Color Combination)
\$54.35 Cash \$59.80 Credit.



Prince with Warming Closet, without Reservoir (Choice of 3 Colors)
\$51.25 Cash \$56.35 Credit.



MAYFLOWER

\$66⁶⁵ **Cash** **\$5 DOWN** **\$5 A Month**
 With Warming Closet and Reservoir, at left.
FREIGHT PAID

Below, Mayflower with Reservoir and Utility Shelf, priced at \$63.55 cash, \$69.90 credit.

Colors and Order Numbers

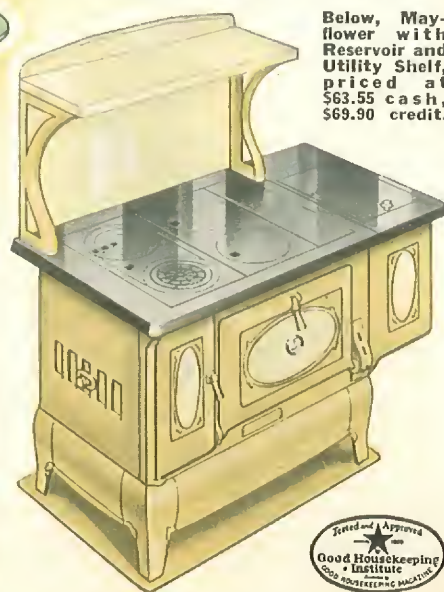
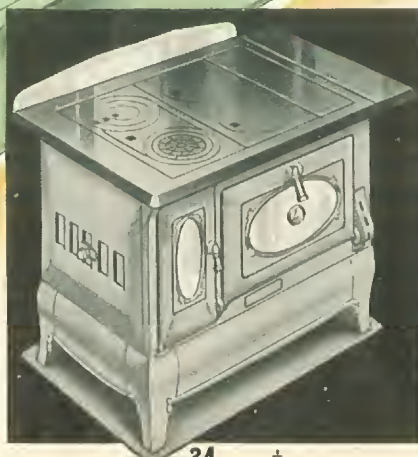
Green and Ivory.... K-220

Tan and Ivory..... K-221

Gray and White..... K-222

At the right the Mayflower is shown with the new Console Back, without Reservoir. Prices \$52.15 cash, or \$57.35 credit. With Reservoir and Console Back \$59.60 cash, \$65.55 credit. Choice of any of above Color Combinations.

Shipping weight **525 lbs.**



Authentic Colonial...

New Beauty and the 35-Year-old Kalamazoo
Standard of Cooking and Baking Quality

MAYFLOWER

Cast Iron Range with 18-inch Oven

Burns Hard Coal, Soft Coal, Coke, Lignite or Wood

THE Mayflower is one of the most beautiful of Kalamazoo ranges. Only the finest material and workmanship go into it. This quality building explains why a Kalamazoo Mayflower bakes so perfectly and will give splendid service years after less carefully made stoves have worn out.

Try it FREE for 30 Days

Solidly built from heavy castings of Kalamazoo HI-TEST ALLOY iron. Door panels, splasher back and warming panels are triple enameled Armco steel. The cooking top is a very heavy plate of flawless, finest-grain Hi-Test iron, ground to a mirror-smooth finish, then heat treated at 1200° F. so that it will never lose its sheen or smooth color. Never will need blacking or polishing. Guaranteed for 5 years against cracking, burning out, warping. Actually, the Mayflower cooking top, with average care, will last 4 or 5 times this long. We supply one triple-ring lid and a non-scorch lid. very useful for cooking oatmeal or when you desire to keep a prepared dish hot but not boiling.

Double Coat Porcelain Enamel

This means double strength, double protection from cracking, or chipping.

Our designers went back to the days of the Pilgrims to create a stove of purest Colonial pattern. Three color combinations are available—Green with Ivory trim, Tan with Ivory trim, or Gray with White—to harmonize with any kitchen.

The Mayflower gives ample cooking room for an average family. Besides 4 cooking holes (each 8 inches in diameter) there is a French Top section which is 5 inches wide. The cooking top, without Reservoir, measures 35½ inches long and 26½ inches wide. The Reservoir cover adds 9½ inches working room, a total length of 45 inches.

Prize-Winning Oven

Mayflower is furnished with the famous "oven that floats in flame." Read the details on page 39—how heat from the flues is carried to all sides at once; warming oven so evenly that you can bake in any part, without danger of scorching at the top or underbaking at the bottom. Cast iron Ripple Bottom absorbs more heat from the fire. **ENAMEL OVEN BOTTOM FOR QUICK AND EASY CLEANING** Ventilator keeps oven air dry and odorless. A sliding rack permits you to bake or

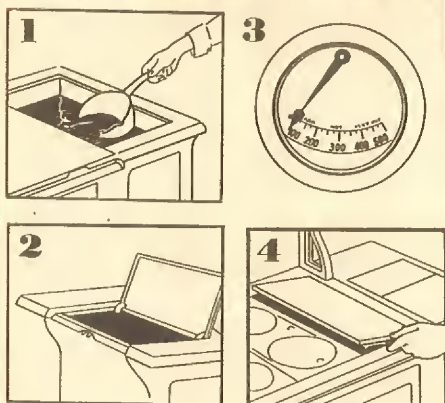
Alert housewives know that they save most and get surest satisfaction when they buy their stoves direct from the men who make them

roast at various levels. Door thermometer tells you without opening oven door the exact oven temperature in degrees. Hold back hinge prevents slamming. Door opens down level with oven bottom to form inspection shelf. The oven bottom is porcelain enameled making for easy cleaning.

FEATURES

MAYFLOWER Cast Iron Range

Others Described on pages 17, 18, 19 and 39



1 The lids above the copper Reservoir open so wide that a big dipper or saucepan can be used to dip out hot water.

2 Large Pouch Feed enables you to put coal on fire without moving cooking dishes or lifting lids. (Not shown on page 34 but included on every Mayflower.)

3 The Oven Door Thermometer reads in degrees. Easy to follow cook book instructions for oven heating.

4 French Top Section is a unique feature. You can cook directly on it. Lifts out easily for cleaning.

Large Fire Chamber

The Mayflower Fire Box is very carefully designed to hold a fire large enough to heat cooking top and oven very quickly—small enough to be economical of fuel. Fire Box linings are pure cast iron, extra heavy and air cooled at the back to give long life and prevent warping. They are easily removable. End linings can be removed to burn wood 19¼ inches long.



Burns Any Fuel

To burn hard coal, we will install an Anthracite Grate (supplying a special plate also if you burn wood). For soft coal (Bituminous) or coke, we will put in a Duplex Grate. For wood burning a half twist of the shaker reverses the Duplex Grate bars and you have a perfect wood-burning grate.

Metal chutes steer all the ashes from grates into ash pan, which keeps your ashpit clean.

Copper Reservoir

Reservoir directly next to flue, heats water very fast. Capacity, 26 quarts. Reservoir opening is wide enough to use a generous sized dipper. Tank can easily be lifted out for cleaning.

Order your Mayflower ON APPROVAL. Then try it for 30 days—cook 90 meals with it. Then if you are not completely satisfied, you may return it to us and we will refund the money paid, and pay all freight. 24-hour shipment assures very prompt delivery to you. We guarantee delivery in PERFECT CONDITION. ORDER BLANK ON PAGE 56.

Waterfront \$4.75 extra. Stove board to match your range \$3.25 extra.

OTHER FEATURES DESCRIBED AND ILLUSTRATED, PAGES 17, 18, & 19.

24-Hour shipment from factory at Kalamazoo, Mich. or warehouses in Utica, N. Y., Akron, Ohio, Springfield, Mass. or Harrisburg, Pa.

Size of Lids Width Inches	Oven Measurements			Top With Reservoir Measures		Cap. of Reservoir Qts.	Height of Cooking Top	Fire-Box Size				Ship. Wt. Lbs.	Prices with CONSOLE BACK				Prices with UTILITY SHELF				Prices with WARMING CLOSET			
				Lgth. Inches	Width Inches			Width Inches	Depth Inches	Lgth. Inches	Lgth. for Wood Inches		No Reservoir		With Reservoir		No Reservoir		With Reservoir		No Reservoir		With Reservoir	
	Cash	Credit	Cash										Credit	Cash	Credit	Cash	Credit	Cash	Credit	Cash	Credit	Cash	Credit	
8	18	18	11	45	26 1/2	26	30 1/2	8 1/2	9 1/2	16	19 1/2	525	\$52.15	\$57.35	\$59.60	\$65.55	\$55.95	\$61.50	\$63.55	\$69.90	\$60.60	\$66.65	\$66.65	\$73.30

4 FAMOUS BLACK

Unbeatable Bargains at These Rock-

**Same Construction, Same Features,
Same Guarantees
as the Porcelain Enameled Ranges
Shown in this Catalog**

LOOK AT THESE PRICES! It's hard to believe you can buy stoves of such unquestioned quality and proven performance for so few dollars. But you can. Kalamazoo *alone* offers you the choice of Colored Porcelain Enamel, Black Porcelain Enamel or plain Black Iron finish—with the **GUARANTEE** that whichever you choose, **YOUR SATISFACTION IS ABSOLUTELY ASSURED.**

PRICES DOLLARS LOWER, BUT QUALITY AND COOKING ABILITY AS HIGH AS EVER

These four famous Kalamazoo ranges are built from selected strong castings of choice iron. Each one is a practical stove for your kitchen. The white panels are made of Armco sheet steel, triple-coated with gleaming, snowy porcelain enamel. Here are tremendous **BARGAINS**, for the plain black finish saves the cost of porcelain enameling hundreds of pounds of iron, *cuts dollars off the price*. Yet at the same time each stove on this page has *all* the features of the colored enameled stoves. Except for the *finish and color*, they are in every respect **IDENTICAL** with the stoves shown and described on these pages:

The **PRINCE**, pages 32 and 33

The **MAYFLOWER**, pages 34 and 35

The **EMPEROR**, pages 26, 27 and Back Cover

The **PRESIDENT**, pages 28, 29 and Back Cover

All these plain finish **BLACK IRON** Kalamazoo ranges have the famous "Oven That Floats in

Flame"; Cook-Tops *Guaranteed 5 Years*; Wide-mouthed Copper Reservoirs; Permanently Polished Tops; Ventilated ovens with Oven Door Thermometers; Multiple and Non-Scorch Cooking Lids; Air-cooled Fire-Box Linings; Pouch Feed Door; Convenient Draft Control; Spill-proof Ashpit construction; Non-Slam Oven Doors opening downward to make handy inspection shelf; choice of Warming Closet, Utility Shelf or Console Back, choice of Duplex or Anthracite Grates, matched to the fuel you use. Read pages 17, 18, 19 and 39 for full descriptions and reasons for these features. *And remember*—every statement made and every promise or guarantee given on one of our porcelain enameled ranges *applies with full and equal force to the same range in this plain Black Iron finish*. They cook and bake just as well, they are just as economical of fuel, they will wear just as long. **THE ONLY DIFFERENCES ARE IN THE FINISH AND THE PRICE.**

See Table of Measurements and Prices on page 37, opposite.

THE PRINCE—medium sized range in plain Black Iron. See pages 32 and 33 for details.

PRINCE, above
\$49⁸⁵ Cash
or \$5 Down, \$5 a Month
FREIGHT PAID

Mayflower and Prince ranges furnished in Black Porcelain Enamel if desired. Add \$4 to prices quoted on page 37. See back cover for prices on President and Emperor Ranges in Black Porcelain Enamel.

EMPEROR, left
\$59⁷⁵ Cash
or \$5 Down, \$5 A Month
FREIGHT PAID

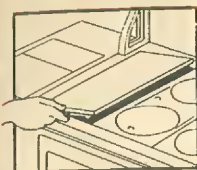
MAYFLOWER, right
\$54¹⁵ Cash
or \$5 Down, \$5 A Month
FREIGHT PAID

THE EMPEROR—one of the most popular ranges ever built. Read pages 26 and 27.

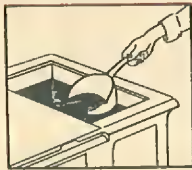
THE MAYFLOWER—Colonial design. French Top. A bargain. See pages 34 and 35.

CAST IRON RANGES

Bottom FACTORY PRICES



Smooth Griddle Top section lifts out for cleaning.



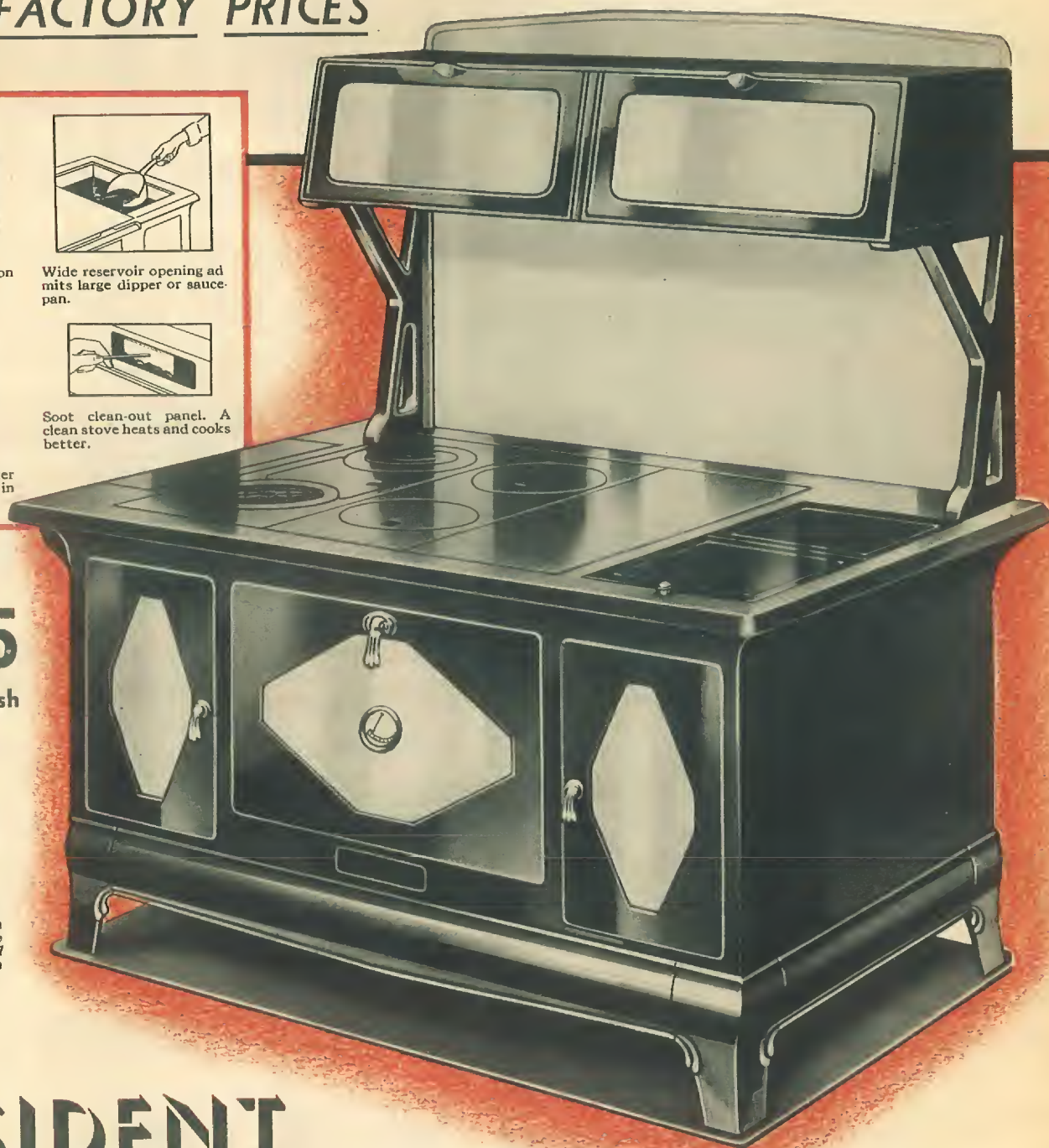
Wide reservoir opening admits large dipper or saucepan.



Oven-door Thermometer tells exact oven heat in degrees.



Soot clean-out panel. A clean stove heats and cooks better.



FREIGHT
PAID

\$68¹⁵ Cash

or \$5 DOWN,
\$6 A Month



All Kalamazoo Black Iron Ranges bear the same Good Housekeeping Seal of Merit as our Porcelain Enameled ranges.

THE PRESIDENT

Black Iron Range with White Porcelain Enameled Panels

HERE is the most popular range we have ever made, at a price far lower than you would expect to pay for such a wonderful stove. A BIG stove, without an inch of waste space—every bit of it useful; large clear cooking top, square oven, full-length Warming Closet or Utility Shelf. Built of finest cast iron. Exactly like the President ranges on pages 28, 29 and Back Cover of catalog, except for color finish on the castings.

Top is permanently polished. Top Lids and Center Pieces guaranteed for 5 years extra thick, extra heavy Non-scorch lid for simmering or cooking cereals and other dishes, without having to stir constantly. The French Top at the right of the round cooking holes is a flat casting of finest iron; you can cook directly on it. Burns hard coal, soft coal, coke or wood. Choice of Duplex or Anthracite Grates. Fire box linings

extra heavy. End linings removable to burn wood 19 inches long. 30-quart Reservoir of copper. Read pages 17, 18 and 19 for full descriptions of all parts. Then look on pages 28 and 29 and admire the President Range in its various colors. This is the same range except for color. Water front, \$4.75 extra. Metal Board of Porcelain Enamel to match stove, \$3.25 extra.

	Order Number	OVEN SIZE			COOKING TOP SIZE						Reservoir Capacity Quarts	Length of Wood Burned	Ship. Wt.	Prices with Console Back				Prices with Utility Shelf				Prices with Warming Closet			
					Including Reservoir		Without Reservoir							No Reser.		With Reser.		No Reser.		With Reser.		No Reser.		With Reser.	
		Wide	Deep	High	Long	Wide	Long	Wide	Cash	Credit				Cash	Credit	Cash	Credit	Cash	Credit	Cash	Credit	Cash	Credit	Cash	Credit
PRINCE	K-98	18	18	11	42½	26½	34	26½	26	19½	500	\$38.40	\$42.25	\$44.25	\$48.65	\$41.40	\$45.50	\$47.25	\$51.95	\$44.30	\$48.75	\$49.85	\$54.85		
EMPEROR	K-487	20	20	13	47	27	38½	27	28	21	595	47.10	51.80	53.75	59.10	50.50	55.55	56.45	62.10	54.50	59.95	59.75	65.70		
MAYFLOWER	K-227	18	18	11	45	26½	37	26½	26	19½	525	42.50	46.75	49.35	54.30	45.50	50.05	52.55	57.80	47.25	51.95	54.15	59.55		
PRESIDENT	K-345	18	19	13	48	25½	48	25½	30	10½	650	55.95	61.55	57.90	63.70	59.60	65.60	62.70	68.95	66.40	73.05	68.15	74.95		

3 Generations of Good OVEN THAT FLOATS IN

THE HEART of the range" is how baking champions describe the oven. Certainly nothing else about the stove gives as much in the way of solid satisfaction or adds so much to a woman's culinary skill. A good cook and a good oven are a happy combination.

Three generations of women have used and proved Kalamazoo ovens—and recommended them to their daughters. We know of Kalamazoo ranges that have been handed down from mother to daughter, to granddaughter, and are still turning out roasts and bakings to make their owners proud.

I am very well satisfied with my Kalamazoo stove; have had two. My mother had one and my daughter has had two.

Mrs. J. N. Benjamin, West Chicago, Illinois

★ ★

I used one of your ranges for 21 or 22 years. I could always depend on it for good baking—also a good heater. We always used coal in it which is hard on stoves.

Mrs. A. L. Hewitt, Henderson, Mich.

★ ★



I have had my Kalamazoo range about 35 years. My son, Curt Stoehr, purchased one about ten years ago and we can count at least sixteen people who have bought them in Sabattus through our recommendation. My daughter is ordering me a new Kalamazoo Liberty stove some time this month.

Mrs. Richard Stoehr, Sabattus, Maine

★ ★

My stove has created quite a sensation. Everyone marvels at its beauty and low cost.

Mrs. Anna McClure, San Pedro, Calif.

★ ★

I have used a Kalamazoo Kitchen range for more than 30 years and it is a good range still. In fact, in appearance it looks very nearly

like a new one. The blue-steel body has never turned gray but is blue still, and the nickel trim also retains its polish.

I found the generous reservoir very handy on wash day and at house cleaning time when plenty of hot water was necessary.

Mrs. Daisy Wagner, Bradford, Pennsylvania



"3 Generations of Kalamazoo Boosters"

Mr. and Mrs. M. S. Hockett, six daughters, two sons-in-law and six grandchildren

We are very pleased with our Kalamazoo Emperor range. It has given us perfect satisfaction in every way. Its baking and heating qualities are even more than we had hoped for, and it does not take an excess amount of fuel to operate. Our three daughters purchased Emperor ranges for their homes after seeing how satisfactory ours proved to be.

M. S. Hockett, Mt. Pleasant, Iowa



It bakes just wonderful. I am sure nobody will ever regret buying a Kalamazoo stove.

Mrs. Ed Jobe, Warsaw, Ind.

★ ★

December 2, 1903 I purchased of you a range. It looks as good today as when purchased and has been used every day. The top is in perfect condition, not cracked or any covers warped. The bottom grate is the original.

E. F. Sage, Avon, New York

★ ★

I know there is not a stove in the U. S. that can come up to your stoves.

Mrs. T. C. Scogin, Hurricane, Ala.

★ ★



We are certainly greatly pleased with our Kalamazoo Prince. We saved \$70 according to dealer's prices.

Mrs. Chas. G. Dillenbeck, Richfield Springs, N. Y.

★ ★

I have had a Kalamazoo Range for nearly 26 years. It has been in constant use, and it bakes extra well yet. The cooking top is as good as new. The same water reservoir is being used, and in perfect condition.

Mr. Glen O. Tibbets, Smyrna Mills, Maine

★ ★



The Kalamazoo I now have has been in use for the past 10 years. It is a good baker. I have used Kalamazoo stoves since I was married 35 years ago. I have always been satisfied with them, and have been satisfied with my dealings with the company.

Mrs. Barnhill, Canonsburg, Penna.

★ ★

We got a cook stove and a heater of Kalamazoo 30 years ago. We would say if you want a good stove, get a Kalamazoo, as that is what we have found out.

Mr. and Mrs. F. C. Knapp, Troupsburg, N. Y.

★ ★

The stove I got from your Company about 35 years ago is still in good order and will probably last 35 years more. It has been in constant use from early fall until May or June each year. It heats four rooms downstairs and two upstairs perfectly satisfactory.

Mr. G. W. Parks, Irving, N. Y.

★ ★

I have used the Kalamazoo stove for 24 years, and I wouldn't trade it now for a new one of any other make.

Mrs. Sherman Thomas, Overton, Nev.

★ ★



I couldn't have gotten as good a stove as my enameled Emperor anywhere else for less than \$150.

Mrs. Geo. Matteson, Rosiere, N. Y.



We purchased our first Kalamazoo stove in 1906 and it is still in use. Since then we have bought a new enamel stove and a Pipe Furnace from Kalamazoo.

Mrs. A. L. Thompson, Cambridge Springs, Pa.

★ ★

The more I use my Kalamazoo range the better I like it. It is a perfect baker.

Mrs. B. F. Morgan, Hodgesville, W. Va.

★ ★

We have had the stove for 27 years. It bakes fine. The grates have been partly renewed once. The fire box is good.

Linwood W. Jones, S. China, Me.

★ ★



My stove is fine and I am very much pleased with it.

Mrs. Andrew Garas, Indian Falls, N. Y.

★ ★

We are perfectly satisfied with our Peerless range.

Mrs. Herman De Witt, Chicago, Ill.

★ ★



You will always find me ready with a good word for a Kalamazoo.

Mrs. W. B. Cooper, Tampa, Fla.

★ ★

I bought a Kalamazoo range nearly 26 years ago. Still using it and it is doing good service, too.

Mrs. A. C. Bryson, Balzam, N. C.

★ ★



Have been using my Kalamazoo for 10 years—and am as much pleased with it now as I was when it was new.

Mrs. Ralph Hough, Springfield, Ohio

★ ★

The stove has been in constant use for 25 years, and I would not trade it for any other stove. The greater part of this time we had a boarding house, and also did a lot of canning. There have been days when the fire did not go out all day.

Mrs. Samuel Allen, Stafford Springs, Miss.

★ ★



Have just purchased a new Kalamazoo, and I am sure it will prove as good as my last cook stove which was a Kalamazoo and was used every day for 24 years.

Mrs. Delos C. Finch, Warsaw, N. Y.

★ ★

We have used one of your Kalamazoo Cook Stoves for 24 years. It still bakes good. Grates are good and fire box just as good as new. The lids are not warped a bit.

Mrs. Jesse C. Dial, Gilman, Ill.

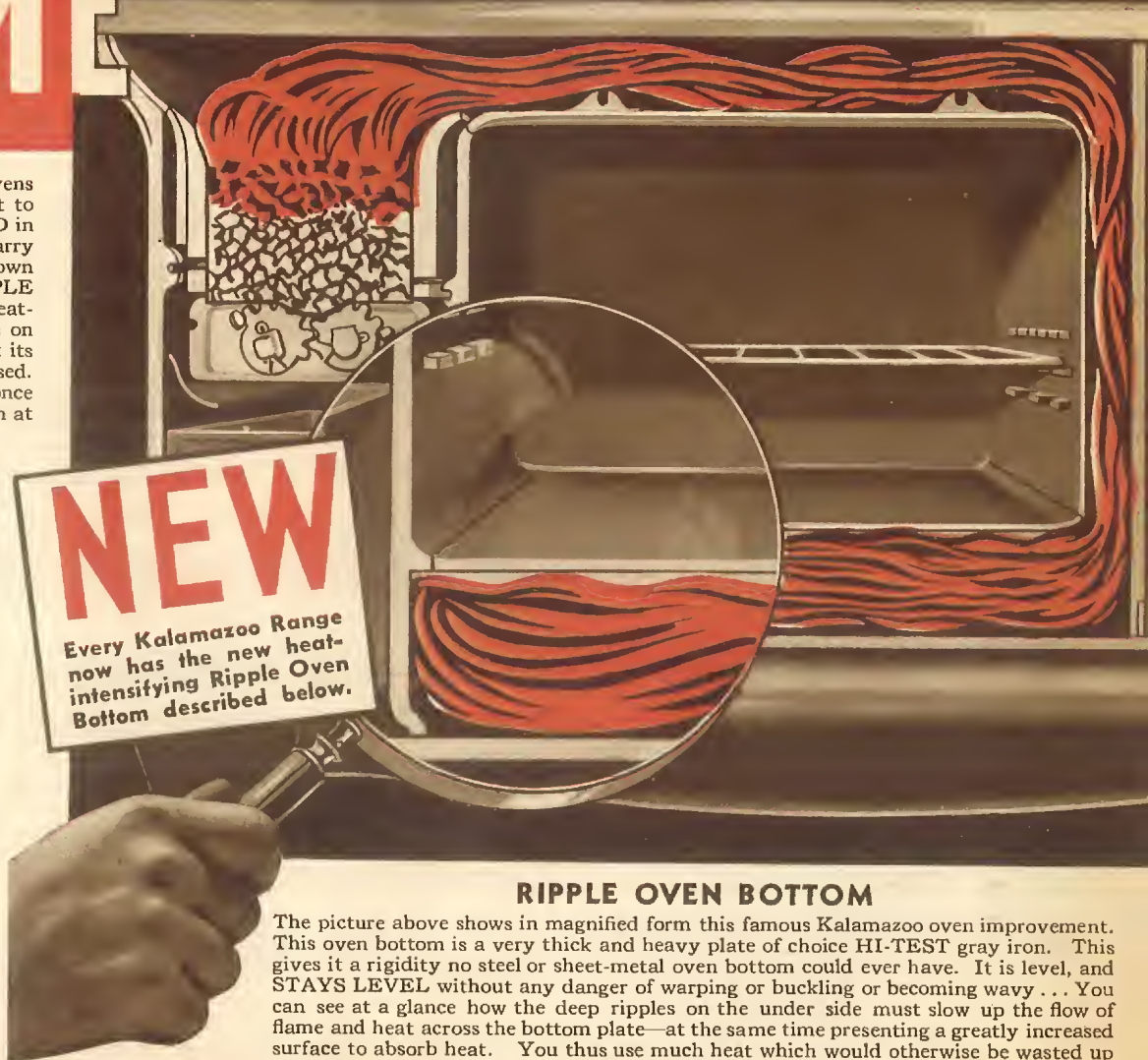


Cooks Praise "THE FLAME"

HERE'S why these Kalamazoo ovens have become famous from coast to coast. They are **SUSPENDED** in the midst of heat-flues. These flues carry the flame and heat across the top, down the side and out beneath the **RIPPLE OVEN BOTTOM**—a heavy plate of heat-absorbing cast iron, with deep ripples on its under side (see illustration) so that its heat-absorbing area is greatly increased. Fire swirling all around the oven at once heats it quickly and evenly. Insulation at the top where the blast of flame is hottest, prevents overheating and scorching in top part of oven. All joints are lapped and leak-proof, so there can never be any leakage of gas, smoke, soot or fire gases. The heavy cast iron bottom plate absorbs heat as a sponge absorbs water, radiates it constantly into the oven, holds the temperature steady regardless of changing heat in firebox.

Roasts 15% Juicier

Kalamazoo ovens are automatically ventilated so that the air in them is always fresh and free of odors. Your bakings are tastier, roasts retain 15 to 20% more juice than ordinary roasts. The Kalamazoo ventilator saves you money because it prevents shrinkage in your roasts—you take out of the oven ALL that you put in. Adjustable wire rack allows you to cook in any part and adds to capacity of your oven. Square cornered, every cubic inch is available for baking. . . . Door opens down flat, level with oven bottom, serves as shelf for inspecting baking or roast. Resistance-spring prevents door from slamming. . . . Oven Bottoms are smooth, level and **PORCELAIN ENAMELED**, so that any "spill" wipes clean easily and quickly. For further information about this **CHAMPION OF OVENS**, read pages 17, 18 and 19. **EVERY KALAMAZOO COAL AND WOOD BURNING AND COMBINATION RANGE IS EQUIPPED WITH THIS "BLUE RIBBON" OVEN THAT FLOATS IN FLAME!**



RIPPLE OVEN BOTTOM

The picture above shows in magnified form this famous Kalamazoo oven improvement. This oven bottom is a very thick and heavy plate of choice **HI-TEST** gray iron. This gives it a rigidity no steel or sheet-metal oven bottom could ever have. It is level, and **STAYS LEVEL** without any danger of warping or buckling or becoming wavy. . . . You can see at a glance how the deep ripples on the under side must slow up the flow of flame and heat across the bottom plate—at the same time presenting a greatly increased surface to absorb heat. You thus use much heat which would otherwise be wasted up the chimney, and also get a hotter oven from the same amount of fuel.

21 "Century of Progress" Winners used Kalamazoo Ranges

Below is shown Mrs. V. S. Hanft of Columbus Junction, Iowa, champion baker of that state. Mrs. Hanft has entered in the Tri-State, State and important county fairs each year for many years past and never has failed to be returned a many-times winner. In one season alone she won 222 prize awards and over \$400 in prize money. She performs her baking feats on a Kalamazoo President range.



Mrs. A.G. Sawyer
Stratford, Conn.



Mrs. Warren Wolf
Bethlehem, Pa.



Miss Cecelia Petrick
Hillsville, Pa.

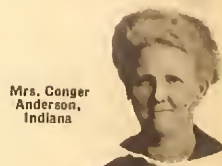
At the great "Century of Progress Exposition" at Chicago in 1933 and 1934 the best cooks of America showed their wares. Among the prize winners were these experts whose cooking and baking was done on Kalamazoo ranges:

Mrs. Claude A. Milliken
Lock Box No. 15
Bridgeport, Michigan
Ellen Rank
Lapeer, Michigan
Mrs. Joe Hessling
R. No. 4
Hebron, Indiana
Mrs. Clyde Culver
R. No. 1
Bradley, Michigan
Ina Weinbrenner
Platteville, Wisconsin
Ruby Weinbrenner
R. No. 3
Platteville, Wisconsin
Ruby Schlotfeldt
R. No. 1
Avoca, Iowa
Mrs. Warren Wolf
233 Franklin
Bethlehem, Pennsylvania
Olive Settler
R. No. 2
Battle Creek, Michigan
Cecelia Petrick
Hillsville, Pennsylvania

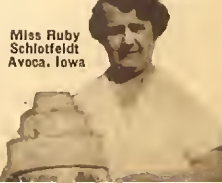
Mrs. G. Dismore
Grand Island, New York
Mrs. J. T. Edwards
R. No. 1
Albion, Iowa
Andrew Huss
Cassopolis, Michigan
Irma Powell Dugan
911 Francis
Jackson, Michigan
Mrs. Geo. Wissing
R. No. 1
Manilla, Indiana
Henry Anderson
R. No. 8
Lebanon, Indiana
Mrs. Florence Bucel
406 Vine Street
Newcastle, Pennsylvania
Mrs. Albert Totke
317 Lincoln Avenue
St. Joseph, Michigan
Mrs. Wallace Ackeman
Richfield Springs, N. Y.
Leo E. Schmitz
2204 Court Street, W. S.
Saginaw, Michigan



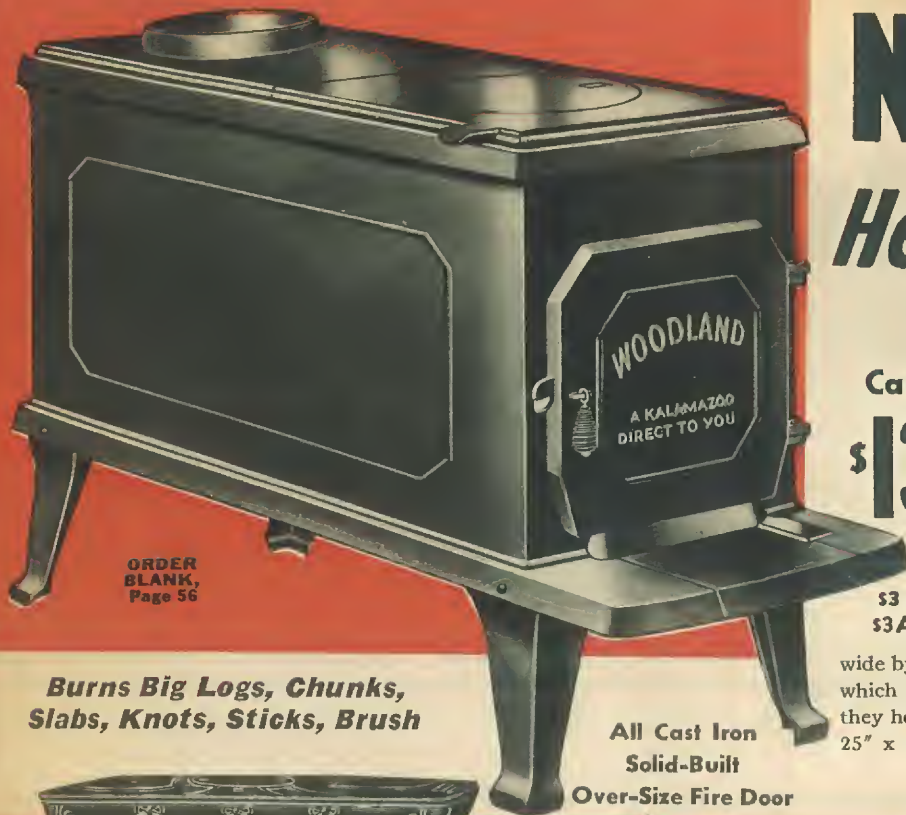
Mrs. Clyde Culver
Bradley, Mich.



Mrs. Conger Anderson
Indiana



Miss Ruby Schlotfeldt
Avoca, Iowa



ORDER
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Page 56

**Burns Big Logs, Chunks,
Slabs, Knots, Sticks, Brush**

**All Cast Iron
Solid-Built
Over-Size Fire Door**

NO MATTER

Here's a Kalamazoo

The WOODLAND

Cast Iron Wood Burner—Heats 2 Rooms

\$13⁴⁵
Cash

**FREIGHT
PAID**

**\$3 DOWN
\$3 A Month**

Here is a big, sturdy heater of A#1 Kalamazoo quality, at a price you can afford to pay. Brings comfort and health to cold homes. Saves money on fuel—burns wood; also cobs and refuse, old lumber, dead trees, underbrush, cord wood, etc. Quality cast-iron through and through. Four cubic feet of fire-space. Stove is 29³/₄" high, 31³/₄" long, 15¹/₂" wide. Holds 4 good size 25¹/₂" logs. Will heat 2 average rooms easily. Big fire door 12¹/₄" wide by 13" high, makes it easy to put in fuel. Or fire through the top, which lifts open. Burning big chunks saves sawing and splitting, and they hold fire much better. Eight-inch Cooking hole on top. Cook-top 25" x 14". Takes 6" stovepipe. Sliding hearth.

Order No. K-369. Shipping Weight 140 lbs.

Cash Price \$13.45. Credit Price \$14.80.



View
above
open fire-
place ef-
fect. At right
stove closed, with
door in place.

**\$3
Down
\$3
A Month**

**BURN
WOOD AND
SAVE**

If you have a wood lot or live where wood is plentiful, you can make a big saving every winter by using one of these Kalamazoo heaters to warm your home. In this way the stove will pay for itself in one winter.



The LONGWOOD

Burns Big Wood—Heats Extra Fast

The LONGWOOD burns cord wood, logs, slabs and trim from the sawmill, knots, chunks, brushwood (also cobs and other refuse), reducing your fuel bill. Lift feed door 13¹/₄" diameter. Takes sticks 24 inches long. Bottom plate is of heavy cast iron, heavily ribbed for extra strength.

\$14⁴⁵
Cash

FREIGHT PAID

Above the cast iron fire box (12 inches high) and riveted tight and warp-proof to it is the heat drum, made of Wood's refined steel. Heats fast. Most wood heaters must have "linings," because their castings and sheet metal bodies are so light they would burn out otherwise. In the LONGWOOD the base section, main bottom, top and front, all parts that come in direct contact with the fire, are made of cast iron. No lining needed. Flat top can be used for cooking, warming water, heating irons, etc. Heats two average rooms quickly. Holds fire overnight. Easy to clean. No dirt-catching "curlicues." 8 inch griddle.

Measurements—Height 35" with legs; Floor space needed, 18¹/₂" by 26¹/₂". Capacity of fire box, 7 cubic ft., 27" deep, 24" long, 16" wide; Ship. wt. 135 lbs. 6" smoke pipe. Length of fire box, 24".

Order No. K280; Cash Price \$14.45; Credit Price \$15.90.



**\$3 DOWN
\$3 A Month**

The COTTAGE PRIDE

\$22⁸⁵
Cash
FREIGHT PAID

Burns any fuel. DUPLEX grate has two bars of heavy cast iron that burn wood or coal perfectly and are easily shaken. Ash pan holds large amount of ashes. Tight ash pit door keeps dirt out of your house and locks with heavily nicked turnbuckle. Draft slides in front, easily adjusted. Uses a very small amount of fuel.

COZY AS AN OPEN FIRE—BUT NO SMOKE. You can lift off the entire front door and immediately you have the effect of an open fireplace with all its cheery comfort and coziness.

Main top is supplied with 6-inch pipe collar and a 7-inch griddle. Top and all other parts are made of new cast iron. Parts carefully fitted and mounted, castings strongly bolted together. This stove is designed to last a lifetime. Main back is made in two pieces to prevent cracking. Heavily reinforced bottom is one solid piece. 30 DAYS' FREE TRIAL. Try this stove in your home.

Order by This No.	Height Inches	Length of Wood Box Inches	Size Coal Fire Box Inches	Floor Space Inches	Size of Fire Door Inches	Size of Pipe Collar Inches	Shipping Wt. Lbs.	Cash Price	Credit Price
K447	36	24	10x20	16x27	9x12	6	240	\$22.85	\$24.85

HOW LARGE or SMALL the Space..

Stove to HEAT IT ECONOMICALLY

ORDER
BLANK,
Page 56



The VULCAN Heater

**Schools, Stations, Stores,
Halls, Shops, Foundries,
Garages, etc.**

BURNS ALL FUELS

\$38⁷⁵
CASH

Sturdily built of heavy cast iron throughout. No complicated parts. Easy to fire, easy to control, easy to clean. Holds fire 12 to 15 hours without attention. Will give many years service.

Ash Pit Door big enough to admit a scoop. No ash pan supplied. Grate is an extra thick casting. Draw center type. Can be easily removed in a moment without dismounting the stove. Extra heavy shaker provided with each stove. Base and legs cast in one piece. Ash pit joints are bolted and air tight. Draft control slot in ash pit door. Pipe collar in center of main top.

RADIATOR TOP SECTIONS CAN BE ADDED as occasion demands increased heating power. Deep cup joints make sections gas and smoke tight. Fire Pot made in two pieces to prevent cracking and warping.

One top radiating dome section goes with the 20-inch size Vulcan, and two sections with the 25-inch Vulcan. *Extra sections can be supplied at \$4.00 each.*

Order No.	Diameter Fire Pot	Diameter of Dome Section	Height of Dome Section	Height to Pipe Collar	Size of Pipe Collar	Size of Feed Door	Max. Heat Capacity Cu. Ft.	Ship. Wt. Lbs.	Cash Price	Credit Price
K-382	20-inch	20-inch	8-inch	48-inch	7-inch	10x11-inch	10,000	420	\$38.75	\$42.65
K-383	25-inch	20-inch	8-inch	56-inch	7-inch	10x11-inch	20,000	570	\$53.80	\$59.20

**\$5 DOWN
\$3 A Month**

The MODEL OAK

This stove burns hard coal, soft coal, coke, wood and cobs. Base, legs, grate, fire pot, top section and fire door are all made of best cast iron. The Combustion Chamber is made of Wood's cold rolled refined steel. All joints are air tight and the door is ground to fit so tight that a sheet of paper will not slip between door and frame. Corrugated fire pot fits to base with air tight cup joints.

\$29⁴⁰
CASH

For Boiling Water, Too

The graceful urn is brilliantly nickel-plated. Top swings open. Beneath it is a removable lid which can be used for boiling water, etc. The big Fire Pot is $\frac{5}{16}$ -inch thick cast iron, heavily corrugated to give greater strength and heating surface. Fire Pot weighs 40 pounds, which means that it will last years longer than lighter fire pots. Grate is 13 inches in diameter and mounted on ball bearings so that it shakes very easily. Ashes and clinkers are thrown into ash pan by pulling out draw center of grate.

A quick, powerful heater, very economical of fuel. Tight doors and draft adjustment hold fire over night easily. For burning hard coal, a fuel magazine can be furnished for \$2.50 extra. Diameter of Fire Pot, 18 inches. Height to top of urn, 58 inches. Pipe Collar, 6 inches. Size of Feed Door, 10x14 inches. Ship. wt. 260 lbs. Order No. K-445. Cash, \$29.40. Credit Price, \$32.35.

**BURNS
ANY
FUEL**



The KITCHEN HEATER ALSO WATER HEATER

Cooks—Heats—Burns Refuse

\$12⁷⁰
CASH

Has two 8-inch cooking lids. Will burn up refuse; paper, string, egg shells. Uses any kind of coal or coke. Will keep your kitchen warm in cold weather if you usually cook with gas. Fits into any corner, needing floor space only 17"x17". Size of top, 13"x24", adjustable in any direction. Height of stove adjustable between 30 $\frac{1}{2}$ " and 32". Made of finest cast iron. Heavy two piece Fire Pot. Sliding Draft Control. Draw Center grate strong, easy to clean. Deep Ash Pit. Ship. wt. 125 lbs. Order No. K-457. Cash Price, \$12.70. Credit Price, \$13.95.

To Heat Water

For \$3.25 extra we will replace upper fire pot section with a cast iron water section for hot water boiler.

**\$2 DOWN
\$2 A Month**



**30 DAYS' TRIAL—
Easy Terms
\$3 DOWN, \$3 A Month**

Let **ELECTRICITY** do the Dirty Work

ORDER
BLANK,
Page 56



\$47⁵⁰
Cash

**CLEANS a 20 Gallon Tubful . . .
In 5 to 7 Minutes**

K NOW the joy of finishing your washing with hours of leisure to spare. Eliminate the over-the-tub drudgery, the back-breaking labor of the old washboard days. Now electricity does all the hard work. Wash-day is no longer "Blue Monday," for today's housewife can have her clothes "on the line by nine" without trouble or effort, by turning a switch and letting electricity do all the hard work. And those clothes are washed cleaner and with less wear and tear on them than when she used to scrub them up and down the washboard's corrugated face.

Can't Tear Clothes

Tub is made of solid steel drawn to shape, no seam or weld—solid GREEN ENAMEL inside and out. CAPACITY 6 POUNDS. 22 inches diameter, 14 inches deep, 20-gallon water capacity. Rubber cushion mounting avoids vibration. Over-size drain faucet empties tub quickly, completely. Operate it in any room with electrical connection. Easy to move on its free-rolling casters. 3-Vane Agitator positively prevents clothes tangling and tearing.

Safety Wringer

Wringer Head Adjustable to 8 Positions Over Top. Soft rubber balloon wringer rolls 2 1/4 inches, with instant safety release. Wide drain boards.

Drives from Lamp Socket

All steel construction. Direct drive 1/4 H.P. electric motor, rubber mounted—no belts. Quiet enclosed gears running in bath of auto oil. When you order, tell us what current you have—alternating, direct, cycles; or Delco farm lighting system.

Modern, efficient, handsome—this Electric Washer will clean 50 pounds (dry weight) of clothes in an hour. Five to seven minutes washes a tubful.

We do not manufacture the articles on this page but WE DO GUARANTEE THEM



GARAGE HEATER



\$9⁸⁵

CASH

Burns Coal—A Shovel Full or Two a Day

\$2

Down

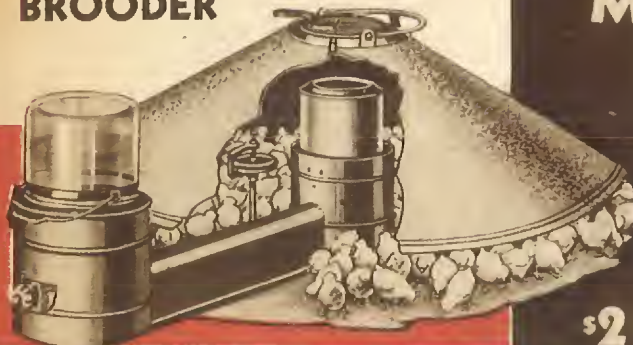
\$2 Monthly

If it Saves one "Freeze" It Saves its Cost

Saves the expense of burst radiators, cracked cylinder blocks, run-down batteries. Makes starting easy in coldest weather. Made of all cast iron, every inch of it radiates heat. Deep fire pot holds a fire that will bank for 12 hours. Six-inch smoke pipe collar. Grate diameter 12 inches. Height over all 27 1/4 inches. Shipping weight 110 lbs. Order No. K-532.

Made at our own factory.
Cash Price.....\$ 9.85
Credit Price..... 10.80

OIL BROODER



MONEY IN CHICKS

BROODERS

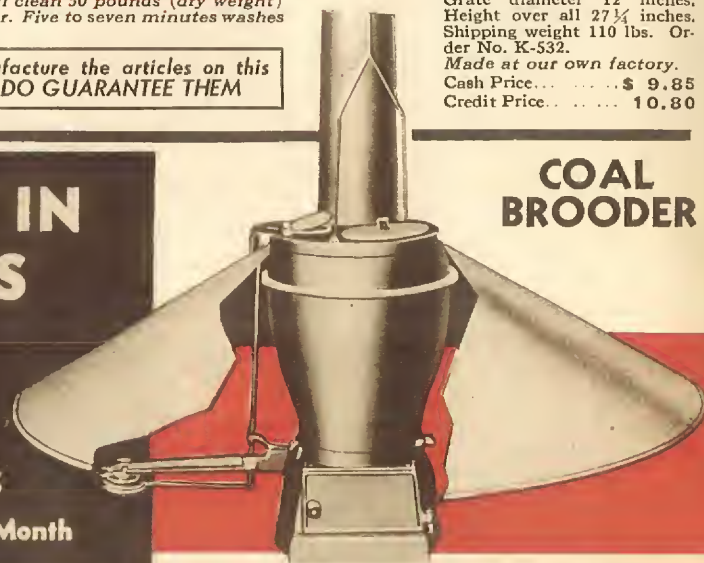
\$2 DOWN \$2 A Month

\$8⁶⁵
CASH

Kalamazoo OIL BROODERS are well made with a fine record of raising strong chicks. Easy to operate. Economical. Wickless burner burns with blue flame without smoke or soot. Oil tank is of glass. You can always see when it needs refilling. Refilled in a minute. Thermostatic control automatically raises or lowers fire as temperature requires. Seamless copper oil tubing cannot rust or leak. Requires the minimum of attention, gives the best of results. Safe for chicks. Made in three sizes to take 350, 500 or 1000 chicks. Oil bottle holds 5 quarts, sufficient to operate brooder 24 hours. It comes complete with oil tank, safety burner protected with wire netting, thermostat and non-rusting galvanized canopy with top circulation canopy. It's easy to buy this Kalamazoo Brooder—\$2 with your order—then \$2 a month for a few months until it is wholly paid for.

Order No.	Chick Size	Size of Canopy	Ship. Wt., Lbs.	Cash Price	Credit Price
K-9431	350	34 in.	45	\$8.65	\$ 9.50
K-9432	500	42 in.	50	9.40	10.35
K-9433	1000	52 in.	55	9.95	10.95

COAL BROODER



This most satisfactory coal brooder has a very efficient, yet simple thermostatic control which increases or cuts off the draft to the fire automatically as the weather grows colder or warmer. Constant temperature is insured with little attention. Control is entirely automatic. DEEP FIRE POT, built to hold a fire which is very deep and yet economical with fuel. Fire will hold 12 hours without attention, burning slowly and regularly, maintaining even warmth. DUMP GRATE. The sloping fire-pot walls give a large heat radiating surface. They also prevent ashes from banking against the curved sides. Ashes slip down through the grates into the high ash pit. This large ash pit keeps ashes from piling against the grates. Ash pit door is square and large, easy to remove ashes. Hinged canopy front lifts to make all parts of stove easily accessible.

\$10⁹⁵
CASH

Order No.	Chick Size	Diam. Canopy	Diam. Grate	Coal Cap.	Ht.	Shipping Weight	Cash Price	Credit Price
K-1349	350	42 in.	7 1/2 in.	30 lbs.	20 1/4	84 lbs.	\$10.95	\$12.05
K-2349	500	52 in.	8 1/2 in.	40 lbs.	21 1/4	102 lbs.	12.30	13.55
K-3349	1000	56 in.	9 1/2 in.	56 lbs.	24 1/4	125 lbs.	14.95	16.45

NEW ENCLOSED CABINET STYLE

Heater and Cleaner

BAKEWELL CABINET FRONT OIL RANGE 5 Burner Wickless

UP TO-THE-MINUTE design distinguishes this new closed-front Wickless Oil Range, with its 5 high-power Asbestos-and-Metal mesh burners concealed behind the wide front panel. Many housewives equip their kitchens with two cooking ranges—a coal and wood range that will keep the kitchen snug and warm during the winter months, and an OIL RANGE for their summer-time cooking, one that they can turn out the minute the meal is prepared. But whether you use it just during the hot weather, or all year round, you will find this new BAKEWELL easy and pleasant to use, a wonderful baker, and a quick heater. There's lots of room on it—FIVE FULL SIZE BURNERS. Two heat the built-on oven. Three others are high-speed, direct-heat cooking tops. Behind these are 3 indirect-heat cooking tops for simmering, using the excess heat from the burners—making a total of six cooking top grid-dles, each 7½ inches across. They are well separated, giving ample room for pans and kettles. A very ECONOMIC stove to use.

No Wicks to Trim or Change

The BAKEWELL user is spared all this work. There are no wicks for her to trim or change. An asbestos lighting ring and a metal mesh VORTEX chimney burner take their place. They produce a smokeless, intensely hot blue flame. Burners light with a single match, are accurately adjusted by dark porcelain control handles. The "indicator" shape of the handles shows you at a glance just how high your flame is turned. Controls stay just as you set them. Flame can't work higher or lower! Has chromium bar handle.

Built-in Oven

Oven is 14 inches wide, 18 inches deep, 12 inches high. A heat deflector distributes the heat from the 2 burners evenly to all parts. Oven linings of zinc will not discolor and are rustproof. Oven thermometer is an aid to every baker. . . . Cooking Top is 28 inches long, 20 inches deep. Height to cooking top, 32 inches. Adjustment in each leg keeps



On Terms—
\$3 DOWN
\$4 A Month

\$43⁴⁵
Cash

**FREIGHT
PAID**

your stove standing level, firm and solid at all times, regardless of unlevel floors.

Leak-proof Construction

The BAKEWELL is safe and odorless because it is LEAKPROOF. From 4-quart oil reservoir to burners, the pipeline is of rust-proof copper, electrically welded. Thus, there is no oily smear to collect dust. The whole stove is very easy to keep clean because the entire surface is enamel or baked-on black japan. The front and door panels are creamy Ivory with black trim; top rail and legs green. Cooking Top glistening Black. Enamel is all acid proof, will not stain. Stain-proof chromium bar handles. Floor space required 54 x 20 inches. Shipping weight 175 lbs. Order No. K-1055. Cash price \$43.45, Credit price \$47.50.

The merchandise shown and described on this page is not manufactured by the Kalamazoo Stove Company. We place behind it the regular Kalamazoo Guarantee, SATISFACTION OR YOUR MONEY BACK.

**GREEN and IVORY
PORCELAIN ENAMEL**
*Beautiful and
Easy to Clean!*



ORDER
BLANK,
Page 56



TWO PURPOSE BURNERS—Cut away view shows how each cooking-top burner heats TWO cooking holes. Intense heat at front holes, simmering heat at rear. Fulltest benefit from fuel.



ONE MATCH LIGHTS IT—This instant lighting is a feature that women appreciate. The asbestos lighting ring starts the hot blue flame with a single match.



LEG LEVELERS on all 4 legs. Quickly, easily adjusted so stove will stand level and feed fuel evenly to all burners even if floor is unlevel.



TOPS LIFT OUT TO CLEAN—Each finger grid top lifts out separately so you can scrub it clean at your sink or in your dishpan. Makes for a neater stove.



Black Porcelain Enamel Heat Circulator

THE COMMANDER

Heats 3 to 4 Rooms

\$43⁴⁰
Cash

**FREIGHT
PAID**

**\$4 DOWN
\$4 A Month**

BUILT like all Kalamazoo Heat Circulators, of heavy, flawless cast-iron, with side and back panels of Armco Steel. See pages 10 and 11. Porcelain Enameled all over in a double coat of ebony black; smooth as glass, tough as iron, and as quick and easy to clean as a china plate.

A quality built stove, a powerful circulator of healthfully humidified warmth, and a *bargain you can't duplicate elsewhere at this low FACTORY PRICE.* It really throws the heat!

Don't confuse this beautiful, double-coat Porcelain Enamel finish with cheaply-built Plain Black Iron Stoves that require constant polishing.

Quality heater throughout. Solid Cast Iron Front. Inner parts are all highest grade cast iron—no steel parts to rust or wear out. Doors shut papertight—dust-proof, smoke-proof. Commander has fire windows and a Foot Warmer. Large water pan fits in back, moistening the warm air as it flows out of the top register. Equipped with either Duplex or Anthracite Grates for burning hard coal, soft coal, coke or wood. Banks 12 to 15 hours. Strongly built on leg base of cast iron. Large sliding ash pan. Easy terms, immediate shipment. Full description of parts, including Combustion Chamber and Guaranteed Fire Pot on pages 10 and 11. Beautiful Ebony Black Floor Board for only \$3.25 extra.

ORDER BLANK, Page 56.

Order No.	Floor Space Needed	Height	FIRE POT			Feed Door Size	Ship. Wt.	Cash Price	Credit Price
			Long	Wide	Deep				
K-616	21x27	41½	17½	12½	8	9x14	400	\$43.40	\$47.75

Lots of Hot Water

QUICK!

COAL BURNING WATER HEATER

for Kitchen, for Bathroom, or Garage
3 SIZES—65 to 210 gallons per hour

EVERY housewife's dream is hot water and lots of it quick! These heaters give it—for kitchen, bathroom or garage—at very low cost. Easily attached to a range or furnace boiler. Use Anthracite (hard) coal in "pea" size, also coke or soft coal. A few pounds a day will supply you with abundant hot water. Designed for fuel economy, with deep fire pot and long water section. Straight-walled fire and ash sections prevent ashes from banking, give a big hot fire, protect grate. Dump grate of fine cast iron. Heaters quoted below **WITHOUT BOTTOM TO ASHPIT**, ready to set on cement floor. Cast iron bottom, or bottom with legs can be ordered for \$1 extra. Large coaling door above. Accurate screw-draft in ashpit door below. Of the three heaters listed below, the No. KH-80 and No. KH-210 are lined with fire brick. The other has cast iron firepot.

Tapped for 1-inch water pipe for No. 65 and No. 80—2-inch water pipe for No. 210. Figures in the first column tell how many gallons the heaters will raise 25 degrees in temperature in an hour. The next column shows the size of tank or boiler that we recommend you use with the heaters.

When a 40° temperature rise is desired, deduct 40% from ratings given.

All boilers take 5-inch smoke pipe.

ORDER BLANK, Page 56.

Order No.	Gals. Water raised 25° per hour	Size Boiler to connect to	Diameter Grate	Height	Ship. Wt., Lbs.	Cash Price	Credit Price
KH-65	65	30 to 40	10 in.	19 in.	100	\$ 7.45	\$ 8.29
KH-80	80	30 to 52	10 in.	22 in.	115	9.59	10.50
KH-210	210	120	12 in.	26 in.	165	17.80	19.60

FREIGHT PAID on anything on this page to any point in the state to which this catalog was mailed.

We do not manufacture the water heater shown on this page, but we **DO** guarantee it.

\$7⁴⁵
Cash
**\$2 DOWN
\$2 A Month**



Abundant hot water in your home for bathroom or kitchen—or in your garage for washing the car



GUARANTEED HEAT

Kalamazoo Factory-Priced Furnaces Winter-Long Health and Comfort—

BY FAR the most valuable thing about your home is the **HEALTH** of the people who live there. Your first interest is to protect it—especially during those long cold winter months, for it is then that most cases of serious illness sweep down on the loved ones of the family.

Nearly any doctor will tell you that the surest way to prevent colds, grippe, flu and other wintertime sickness is to keep your home warmed to between 65° and 75°, and to see that the air in it is fresh, moistened and circulating gently through every room, without drafts.

Nature's Air Circulating Method

A Warm Air furnace follows Nature's own chosen way to keep your air truly "conditioned" by making use of the *force of gravity!* **WARM AIR RISES, COLD AIR SINKS.** Because it is based on this natural law and requires no costly mechanical substitutes, the Warm Air furnace is the surest and most economical style of heating plant.

With a Kalamazoo-engineered furnace, every bit of air in your house will be heated and humidified (conditioned) in the furnace casing. It keeps moving through your rooms in a gentle flow, through air pipes, registers and cool-air return ducts back to the furnace again. It performs a constant healthful round of heating, humidifying, circulating and reconditioning.

Why a Warm Air Furnace is Best

There's nothing to compare with Kalamazoo Furnace Heat! The furnace has several very

real advantages over the stove. It is downstairs and out of the way, instead of taking up space in parlor or living room. It keeps all coal and ashes out of your living quarters. It can be centrally placed so that all rooms are heated equally. Its pipes lead heat to the part of a room where circulation will be most positive. You can shut off heat from any room simply by closing a register shutter. And furnace heat is **quick heat.**

Furnace Heat Often Costs Less

One furnace will do the heating job of 3 or 4 stoves. One large fire is easier to tend and uses less fuel than several small ones. For a furnace burns larger sized fuel than a stove—and larger fuel lasts longer. Many hundreds of people have written to tell us that they heat much better and at less cost with a furnace than they did with stoves. A furnace saves you money also, because it holds a fire longer and can be banked for longer periods.

Factory Price Keeps Cost Low

A furnace is not a luxury and you will agree when you see the prices on the following pages. They compare favorably with the prices of good heating stoves—simply because they are **FAC-TORY PRICES.** They literally bring winter-time health and contentment within the reach of all.

Send the Coupon

If there is a cellar under your house, and you are now trying to heat your rooms with stoves . . . it will pay you big dividends in health for all your family, to mail us the coupon on the opposite page, and learn how easily and inexpensively you can enjoy the advantages of Kalamazoo **GUARANTEED HEAT.**

ALL FIREPOTS GUARANTEED FOR 5 YEARS

KALAMAZOO Furnaces are **QUALITY** furnaces. Designed by Heating Engineers who are leaders in their science. Built by skilled workmen in a model modern plant, from a special **HI-TEST ALLOY OF CHOICEST IRON.**

A sure sign of quality in a furnace is the **WEIGHT** of the castings (see table at left). We are so sure of ours that we **GUARANTEE**

EVERY FIREPOT FOR 5 YEARS. Such a guarantee speaks of rugged strength, because the Firepot is subjected to fierce heat week after week and month after month. This guarantee for 5 years means your Kalamazoo Firepot will certainly last much longer than that—perhaps 20 or 25 years—without need of replacement or repair.

The **WEIGHT** and **SIZE** OF
THESE ALL-IMPORTANT
CASTINGS PROVE the **QUALITY**
THAT IS BUILT INTO
KALAMAZOO FURNACES

	25" New Kalamazoo
Ring Radiator	308 lbs.
Combustion Chamber	185 lbs.
Firepot	218 lbs.
Grate and Base	416 lbs.

Weight is **VITAL** in these castings because the more a casting weighs the more iron there is in it—and the more iron there is in a casting, the stronger it will be and the longer it will last.

Guaranteed
for 5 Years

AT LESS COST

Are Giving
AT STOVE-HEAT COST!

Giant Castings

The pictures on these pages show clearly how massive Kalamazoo castings are. The giant radiator ring (the most important heat-radiating part of the furnace) stands almost as high as a man, and is very thick. The fire flames sweeping through it, give off tremendous quantities of heat to these great areas of cast iron. The corrugated Fire pot (shown at lower left corner) is more than 2 inches thick at the top rim. The deep cup joint is sealed with iron cement, preventing smoke and gas leaks. The 2-piece construction lessens the strains due to expansion and contraction, and ADDS IN THIS WAY to the firepot's long life. We have 2-piece firepots on all Kalamazoo furnaces. They are **GUARANTEED FOR 5 YEARS**. The deep bell-shaped Combustion Chamber is where much of the gas (distilled out of the coal) burns and is turned into *added heat*.

Effortless Shaking

The New Kalamazoo Grate has sturdy, T-shaped bars with strong, stubby teeth that grind up clinkers. Mounted on bearings, "a child can shake it." Also illustrated is the exclusive Kalamazoo GRATE-LOWERING DEVICE. A lever lets you lower the entire front end of the grate bars part way into the ash pit, so that clinkers may be picked out from *below the fire bed*, instead of through it. A small boy can lower these bars and put them back without difficulty. It saves you tearing your fire apart and having to build it up all over again when clinkers, etc get into your grate. The picture below shows 7 men standing on a Kalamazoo grate—nearly half a ton of weight—testing those grate bars for you. Such strength means added years of service.



up to **3 YEARS TO PAY**
FOR YOUR FURNACE!

THROUGH cooperation with the Federal Housing Administration we can offer home owners **TERMS UP TO 3 YEARS, PAYMENTS AS LOW AS \$5 A MONTH** on the purchase of any Kalamazoo furnace and its fittings. This offer is open to anyone who can meet a few simple Housing Administration requirements in regard to ownership of the home, freedom from liens against it and annual income.

Here's a chance for you to improve your home with a modern heating system, to provide your family with all the comfort and protection of furnace heat—*on longer terms and in smaller payments* than you would have to pay for most heating stoves!

If you are interested, we will be glad to make the arrangements for you.

If you prefer, you can buy your Kalamazoo Furnace for **CASH** at the low **FACTORY PRICE**; or on the regulation Kalamazoo Easy Terms of \$5 down and the balance in twelve monthly payments.

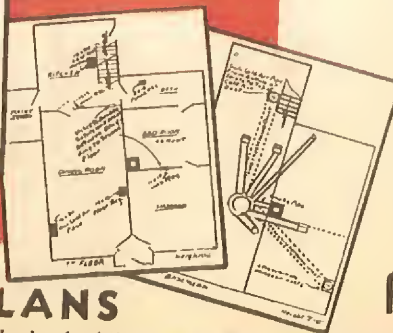
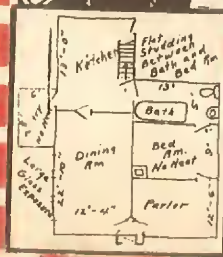
Why Not Mail This Coupon TODAY?



KALAMAZOO

ENGINEERS
WILL PLAN
FREE

A Heating
System
Tailor-Made
for Your Home!



FREE PLANS

Send coupon on the back of this page with a simple, quick sketch showing how your rooms are arranged. We will send you a Heating Plan, and Estimate *without COST OR OBLIGATION*. **FILL OUT AND MAIL THE COUPON TODAY TO SEE HOW VERY LITTLE A GUARANTEED FURNACE AND GUARANTEED HEAT WILL COST YOU!**

These People Say-



"Furnace went together very easily
... everything fits perfectly."
F. R. Marriott, Ames, Iowa

"I installed it the afternoon it arrived, with the help of my small son."
J. S. Armagost, Cosica, Pa.

"I installed it without any help. It took me part of one afternoon."
James L. Hampton, Twin Falls, Idaho

"Anyone can put a Kalamazoo furnace together. We saved about \$25 by doing this ourselves."
Mrs. W. M. Hipple, Pottstown, Pa.



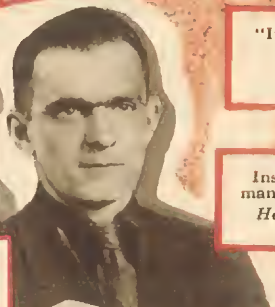
"I installed the furnace myself, evenings. Every screw and bolt was there and fitted. I reckon I saved from \$60 to \$80."
John F. Ripley, Marlboro, Mass.



"It went together like magic."
Peter Whetstone, Frostbury, Md.

"I and my son put it up in about a day ... saved \$10."
Earle S. Orcutt, Franklinville, N.Y.

"My son and I put it up in about a day, as the instructions were very plain. I saved about \$10."
George Mueblecker, Averill Park, N.Y.



Installed in 8 hours ... had one man's help for about 15 minutes."
Herbert D. Fort, Bath, N.Y.



"Had a man help me place the castings, otherwise I did the work alone. I was 65 years old, had a cataract over one eye and one removed from the other."
S. P. Strever, Rhinebeck, N.Y.

"I installed it myself, my father helped me put it together. Was about 20 hours installing our pipe furnace and saved at least \$100."
Mrs. Guy E. Ray, Moultrie, Ohio



"We followed the instructions, and it was easily and quickly installed."
James M. White, Jamestown, N.Y.

"I set it up in about 3 hours."
N. O. Colby, Conneaut, Ohio



"A cinch to install it ... worked on it after my day's work."
Wm. Egan, Chazy, N.Y.

"Was about 10 hours installing it ... saved at least \$25."
Henry B. Colson, Milltown, Me.

"Installed the furnace myself in 7 hours. It was very easy."
Wm. Johnson, Elmira, N.Y.

"My husband installed it, with the little help I could give him, in 9 hours."
Mrs. Steve Chadina, Oketo, Kansas



"It's Easy"

A blind man ... a widow ... a man 72 years old ... two young boys on vacation from school ... a preacher ... a housewife and her young son ... If they can do the job of installing furnaces in their homes, so can you! • It's a simple and easy job but

don't take our word for it. Read what these people say. They're not skilled

mechanics, but people like yourself—interested, as you are, in having

ABUNDANT HEALTHFUL HEAT FOR THEIR HOMES, and in getting it AT THE LEAST POSSIBLE COST. •

Positively, you yourself can install a Kalamazoo furnace in your home. • Equally positively—it will save you

anywhere from \$25 to \$70 to do so. • If that sounds worthwhile to you, mail the coupon on the opposite page.

Without obligation, let our Engineers plan Your Heat System.

HEAT and lots of it JUST WHERE YOU WANT IT!



Our Engineers will draw you a Heating Plan and make you an estimate FREE. No obligation. Mail coupon on page 47.

The furnaces on these facing pages are identical in every way except the Casing Top. On the PIPE furnace, shown above, the warm air is led out of the casing to the various rooms through individual pipes. The One-Register furnace on the right delivers all its warm air from the casing through one large register placed in the floor directly above the furnace. Other features described on either page, and on pages 46 and 47, apply to both furnaces alike. Prices include cement, check section, check casting, smoke pipe damper, poker, and complete upstairs draft control. Prices do not include collars and dampers shown above or smoke pipe and elbows. See Page 55 for prices.

Read pages 46 and 47 for full description of parts and features.



"Parlor, bedroom and bath"—in fact, every room in the house is more livable when piped with furnace-heat that you can turn on as easily as you turn on running water.

New Kalamazoo WARM AIR PIPE FURNACE

For a moment don't look at the price of this furnace. Forget price! Look at the furnace itself. From the

\$98³⁰
CASH
FREIGHT PAID
\$5 DOWN
Year to Pay

depth of our 35 years of experience in making and selling furnaces, we tell you that it is not possible for anybody to make a better coal-burning furnace than this New Kalamazoo, at any price! . . . For into these furnaces goes the best of everything. The best of materials—finest grade iron molded into parts heavier in weight and thickness than the castings of most furnaces of equal size. The best of workmanship. The best of design, by men who are leaders in Heat Engineering.

Look at this furnace! The thickness of the castings means long life, freedom from break-down and repair expense. Those deep, sealed cup-joints mean NO LEAKS. It's easy to throw a shovel full of coal through that 14-inch Fire Door. That giant Fire Pot and Ring Radiator give you full-est heating results from every lump. The air-insulated double casing of heavy iron, is galvanized to protect it from rust. If you have us plan the job for you, casing will come with pipe collars ready-set, in exactly the right places, and ready to install.

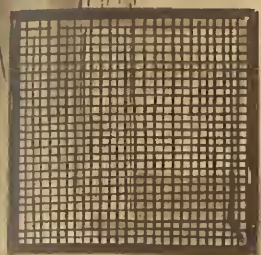
Those three grate bars that weigh up to 23 lbs. apiece will grind clinkers to powder. They move so easily that shaking them is literally child's play. The other castings, too, are equally heavy. Their actual weights are shown on page 46. This is weight that counts for you, because it is actual weight of castings resisting the action of the fire. The big Ring Radiator is the most efficient known design for absorbing and radiating tremendous quantity of heat. The two-piece Fire Pot is heavily ribbed outside and in for the double purpose of making it much stronger and of giving it greatly increased heat radiating area. The shaker is always in place. A push to the right and left of 3 or 4 inches is all that is required to shake the fire. Extra deep Ash Pit protects the grates from burning out, provides ample room for air to flow up through the fire. The big Water Pan provides constant humidity for the air you breathe. The exclusive grate-lowering device is a great work saver in keeping your fire free of clinkers. Read about all these features on pages 46 and 47. They are important for you. Built to last—built to serve—built to live up to the strongest furnace guarantee ever written—built to make life-long friends for Kalamazoo. Easy terms, with a year to pay. Delivery at your freight station in guaranteed perfect condition. Order Blank, Page 56.

Warm Air or Cold Air Fittings Not Included in This Price

Pipe Furnace Order No.	Diam. of Casing	Diam. of Fire Pot	Size of Ash Pit Door	Size of Fire Door	Diam. Stove Pipe	Height With Casing	Shipping Weight	Heating Capacity		Cash Price	Credit Price
								Cu. Ft.	No. Rooms		
K-8536	42 in.	21 in.	15 x 17 in.	12 x 14 1/4 in.	8 in.	67 in.	1250 lbs.	15,000	5 to 7	\$98.30	\$108.30
K-8537	46 in.	23 in.	15 x 17 in.	12 x 14 1/4 in.	8 in.	67 in.	1375 lbs.	23,000	6 to 8	108.85	119.85
K-8538	50 in.	25 in.	15 x 19 1/2 in.	12 x 14 1/4 in.	8 in.	67 in.	1475 lbs.	35,000	7 to 9	119.90	132.10
K-8539	56 in.	27 in.	15 x 20 1/2 in.	12 x 14 1/4 in.	9 in.	67 1/4 in.	1590 lbs.	38,000	9 to 11	142.50	156.10
K-8540	62 in.	30 in.	14 1/2 x 22 1/2 in.	12 1/2 x 16 1/2 in.	10 in.	72 in.	2050 lbs.	45,000	11 to 12	179.90	196.70

ONE REGISTER

to place — and it's installed



Any "handy" man can install this furnace in a few hours spare time.

Flood Your Home With WARMTH and HEALTH

New Kalamazoo **ONE REGISTER** **HEAVY DUTY FURNACE**

Keep yourself and your family well next winter. **KEEP WARM!** Don't take the risk of being sick—of losing time from your work or even being laid off—of having the children fall behind at school—of having big doctor bills to meet, because a cold house has undermined resistance and health.

This New Kalamazoo One Register Furnace is the sure-fire way to warm your house at low cost. It's as fine a furnace as money can buy, at a cost to you of only a few dollars a month: a wonderful investment, paying regular dividends in health and comfort. And it adds much more than its total cost to the sales value of your house.

\$96³⁰
CASH

FREIGHT PAID

\$5 DOWN, \$10 A Month

See page 56 for Money-Saving Down Payment Plan

How It Heats

The humidified heat rises through **ONE** big register, centrally placed—then spreads naturally throughout your rooms. The inside castings are the same heavy, long-lived parts as described on page opposite and on pages 46 and 47. The extra thick and heavy Fire Pot, Combustion Chamber and Radiator units are tremendous reservoirs of heat absorbed from the fire. Their broad surfaces radiate great volumes of this heat into the air contained inside the casing. Then up through the central register it pours, to warm your home and to protect your family.

Easy to Install, Too

This is the easiest type of furnace installation to set up; it's only a few hours' time whether you do it yourself or hire it done. There's only one register opening to cut, one register to place. The collar on the casing adjusts to fit any cellar ceiling height from 6'2" up. We recommend that cold air returns be installed, although this is not absolutely necessary. This also is a simple task. We list prices below *with* and *without* cold air fittings. When ordered "With cold air fittings," we send **TWO COLD AIR FACES, EIGHT FEET GALVANIZED COLD AIR PIPE, FOUR GALVANIZED COLD AIR ELBOWS, TWO COLD AIR STUB CONNECTIONS, TWO SHEETS WITH COLLARS.** Cold Air Faces are **OAK GRAIN.** Warm Air Register, **BLACK FINISH.** Prices on smoke pipe and Elbows, page 55. **30 Days FREE Trial—Year to Pay—Order Blank, Page 56.**

We supply you with full directions for installation of your furnace, see page 55 for ceiling plate to heat upper floor rooms.



One Register Furnace With and Without Cold-Air Fittings

Order No.	Diameter Fire Pot	Diam. Casing	Size Ash Door	Size Fire Door	Diam. Stove Pipe	Dimensions Register	Minimum Height	Shipping Wt., Lbs.	Heating Capacity	WITHOUT COLD AIR FITTINGS		COLD AIR FITTINGS INCLUDED	
										Cash	Credit	Cash	Credit
K-2142	21 in.	42 in.	15x17 in.	12x14 1/2 in.	8 in.	24x30 in.	74 inches	1250	15,000 Cu. Ft. to 6 Rms.	\$96.30	\$105.90	\$116.25	\$127.85
K-2346	23 in.	46 in.	15x17 in.	12x14 1/2 in.	8 in.	30x30 in.	74 inches	1450	23,000 Cu. Ft. to 8 Rms.	107.35	118.10	134.50	147.95
K-2550	25 in.	50 in.	15x19 1/2 in.	12x14 1/2 in.	8 in.	30x36 in.	77 inches	1600	35,000 Cu. Ft. to 10 Rms.	120.30	132.35	144.40	158.80

QUALITY BUILDING *and* FAC

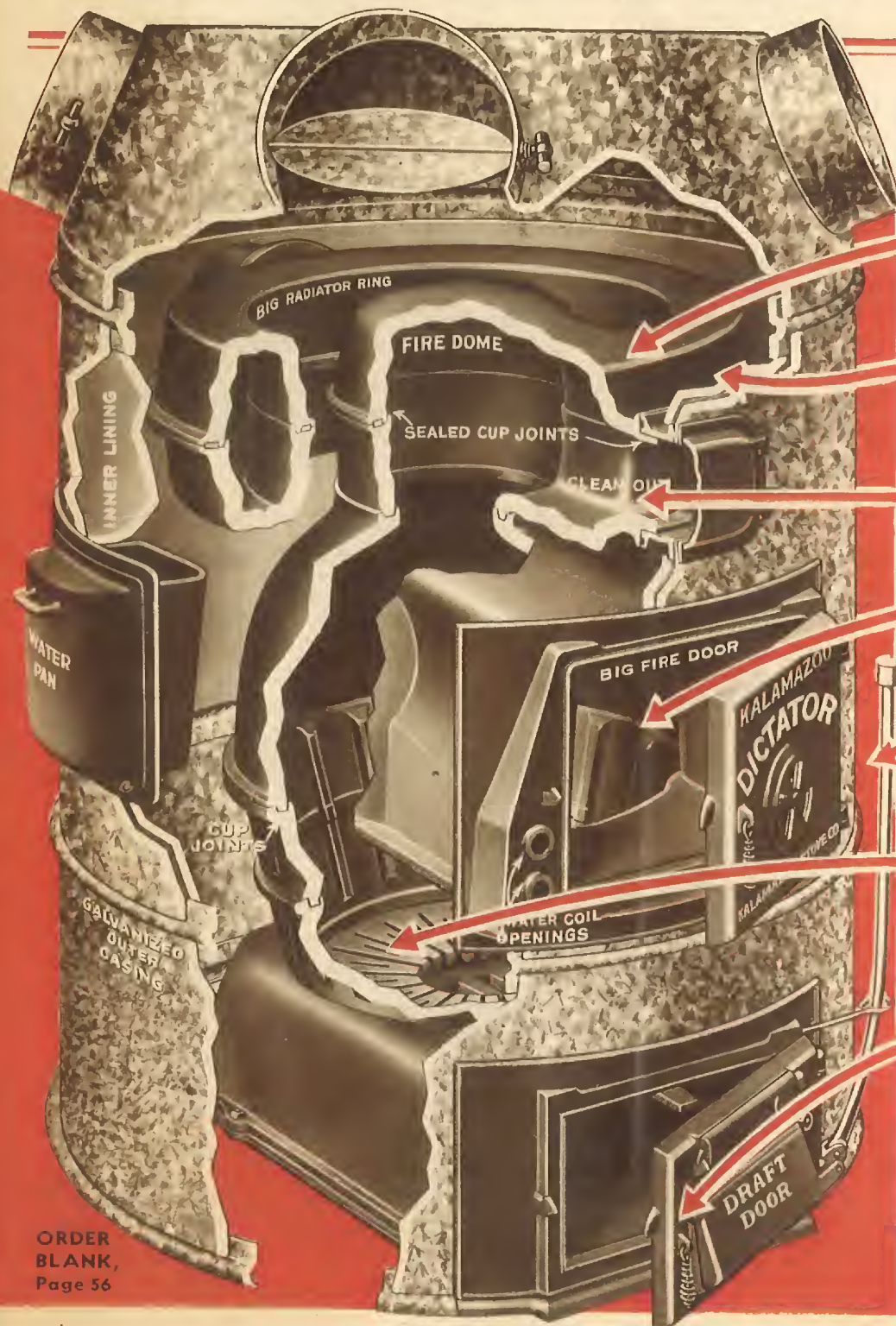
Make These **DICTATOR** Furnaces Tremendous Values!

A furnace is an important investment; it represents a good deal of money; and it has a tremendous bearing on your family's health and enjoyment of life. Now's a time to buy care-

fully—but it's no time to **SKIMP** at the expense of Quality. Instead of thinking only of price, consider these questions: Is it expertly designed to do its heating job? Is it honestly made of

fine materials, with more-than-ample weight in the parts exposed to the fire? Is it so sturdy that it will serve you for long years, without expensive repairs? Is it easy to *install* properly at a minimum of expense?

The Kalamazoo Dictator furnaces shown here meet all those requirements of **QUALITY**. They are the result of 1/3 Century experience in building furnaces, scientifically designed by Heating Engineers to deliver tremendous heat at low fuel cost. Parts are cast of choice iron, thick, flawless,



FREIGHT

Radiator—Massive ring type radiator provides long smoke travel for maximum heat absorption —gives most heat-radiating area.

Casing—Galvanized iron, it is protected from rusting. Double construction, with air insulation between, saves heat for upstairs, prevents heat losses into cellar. Each casing a perfect fit.

Clean Out—Easy to keep radiator soot-free, thus increasing heat and reducing fuel waste. 1/8 inch of soot will reduce heating power 25%, so it pays well to keep your furnace clean.

Fire Door—Extra large. Easy to put in chunks of coal or wood. Draft shutter in door. Smoke apron prevents smoke puffing out when door is open. Door frame tapped for water coil.

Shaker—Waist high. Always attached. No hunting around for it or troublesome fitting. Sturdily built. So easy to shake a child can do it.

Grate—Works on roller bearing. Center draws out for quick clinker removal. Tight doors prevent ashes flying. Big air area insures complete burning of fuel, giving hot economical fire.

Drafts—Regulated from upstairs, saves time and effort. All chains, pulleys, etc., come with furnace at quoted price. Draft doors are ground to fit, air-tight; can't leak air to burn out fire.

\$5 DOWN \$6 A Month
DICTATOR Pipe Furnace

FREIGHT PAID

\$58⁷⁰
CASH

Price does not include warm and cold air fittings or smoke pipe, collars or dampers. Upstairs draft control, check section, check castings, smoke pipe damper, shaker handle and poker are included in price. Smoke pipe 21¢ per foot. Elbows 37¢ each.

ORDER
BLANK,
Page 56

Order Number	Diam. Fire Pot Inches	Casing Height Inches	Diam. Casing Inches	Size Fire Door	Size Ash Door	Shipping Weight Approximate	Heating Capacity		Cash Price	Credit Price 12 Months
							Cubic Feet	Average Rooms		
K-196	18	59	36	11x13	11x17	700 lbs.	5500	3 to 5	\$58.70	\$64.35
K-197	20	64	42	12 x15	10x15 1/2	975 lbs.	6500	5 to 6	73.40	80.75
K-198	23	64	42	12 x15	10x18 1/2	1025 lbs.	8000	6 to 7	78.20	85.85
K-199	25	67	46	12 x15	10x20 1/2	1150 lbs.	10000	7 to 9	89.95	98.95

TORY PRICES

extra heavy. The Fire Pot, on the 25" model, weighs 178 pounds; Combustion Chamber 193 pounds; Grates 34 pounds; Radiator 262 pounds. The extra weight in those parts tells the story of extra quality and extra years of use.

Thousands have installed these furnaces themselves in a few hours of spare time and saved many dollars. Our Engineers planned their installations, free; told them just where to place each register, where to run each pipe; gave them complete step-by-step instructions. And the Kalamazoo Stove Company guarantees not only their furnaces but their HEAT. The same help, the same guarantee and the same money-saving satisfaction are yours for the asking.

Full Installation Directions Included With Each Order.

PAID

See Page 54 for Other Styles of Furnace to Meet Your Special Heating Problem.

Casing Collar (One Register Furnace only).—Adjustable so furnace will fit any basement height 6 feet, 2 inches, or over (basement floor to floor above). Dictator No. 18—5 feet, 8 inches or over.*

Cup Joints between all castings, very deep, prevent leaking smoke or gas, also take up play caused by expansion and contraction, thus preventing cracked castings. Sealed absolutely tight with iron cement.

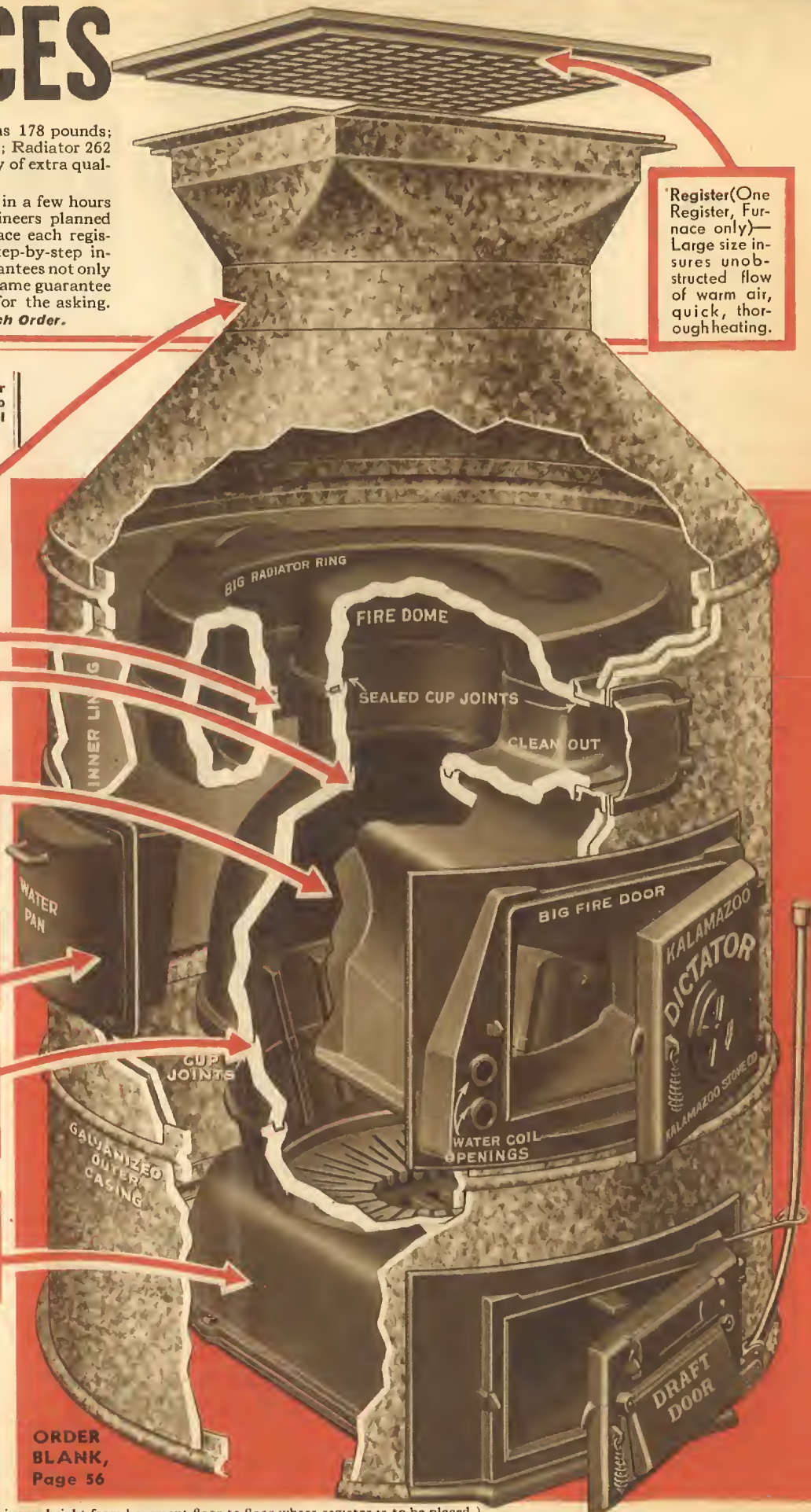
Combustion Chamber—Large bell shape with small top opening causes fire to swirl about before escaping upward, assures complete burning of gases. Big heating area and extra thickness of castings mean extra years of service, as well as extra heat.

Water Pan—Provides abundant humidity to the warmed air. Proper humidification preserves health and makes your home much pleasanter to live in.

Fire Pot—Extra heavy, made in 2 pieces to prevent cracking. Heavily ribbed inside and out for great strength and also for increased heating surface area. *Guaranteed for 5 years against defects in materials or workmanship.*

Ash Pit—Extra height prevents the danger of burning out grates from ashes piling up too close to them. Holds more ashes, which means less tending. Square back corners make it easy to shovel ashes out clean.

Register (One Register, Furnace only)—Large size insures unobstructed flow of warm air, quick, thorough heating.



\$5 DOWN \$7 A Month
DICTATOR One Register **Furnace**

FREIGHT PAID

Price includes Black register face, check section, check casting, smoke pipe damper, poker, shaker handle, complete upstairs draft control. 30 Days FREE Trial. Smoke pipe 21¢ per foot. Elbows 37¢ each.

\$65⁵⁵ CASH

ORDER BLANK,
Page 56

(Be sure to give us height from basement floor to floor where register is to be placed.)

Order No.	Fire Pot	Diam. Casing In.	Smoke Pipe	Min. Height	Register	Fire Door	Ash Door	Ship. Wt.	Heat, Cu. Ft.	Average Rooms	Cash Price	Credit Price
K-166	18 in.	36 in.	7 in.	68 in.	20x24 in.	11 1/2 x 14 in.	11 x 17 in.	700 lbs.	Up to 6500	4 to 5	\$65.55	\$72.10
K-167	20 in.	42 in.	8 in.	75 in.	20x24 in.	12 x 15 in.	10 x 15 1/2 in.	975 lbs.	5000 to 11000	5 to 6	79.60	87.60
K-168	23 in.	42 in.	8 in.	75 in.	24x26 in.	12 x 15 in.	10 x 18 1/2 in.	1050 lbs.	11000 to 16000	6 to 8	89.60	95.60
K-169	25 in.	46 in.	8 in.	75 in.	30x30 in.	12 x 15 in.	10 x 20 1/2 in.	1175 lbs.	16000 to 21000	8 to 10	97.60	107.60

COMPLETE ONE-PRICE HEAT CIRCULATING SYSTEM!!

\$70⁹⁵
CASH

\$5 Down \$7 A Month



DICTATOR DUPLEX

To Heat Rooms on Both Sides of a Dividing Wall

For use when a wall divides 2 rooms or sets of rooms you wish to heat. Or when a basement sill interferes with placing one large register in a doorway between main rooms.

Easy to Install—only 2 registers to place. Top swivels, so you can have the registers where you need them but still have furnace front face in whatever direction in your cellar is most convenient. When ordering, tell us exact height of your basement. Read full description of parts, etc., on pages 52 and 53.

DICTATOR DUPLEX PRICES

Order Number	Diam. Fire Pot Inches	Size of Each Register	Ship. Wt. Lbs.	Heating Capacity Cu. Ft.	Price without Cold Air Returns		Price with Cold Air Returns*	
					Cash	Credit	Cash	Credit
K-186	18	12x20 in.	705	6,500	\$70.95	\$ 78.00	\$ 85.95	\$ 94.55
K-187	20	12x20 in.	1000	11,000	86.25	94.85	101.25	111.35
K-188	23	16x20 in.	1075	16,000	90.45	99.50	106.10	116.70
K-189	25	20x24 in.	1275	21,000	102.20	112.40	123.15	135.45

*2 Oak grained Cold Air Faces; 2 Cold Air Stubs; 8 Feet Galvanized pipe; 4 elbows; 2 Sheets with collars.

ORDER BLANK PAGE 56

DIRECT HEAT TABLE, for furnace shown and described on right side above.

Order No.	Size Fire Pot Inches	Casing Diameter Inches	Cellar Height Not Less Than	Fire Door Inches	Size Warm Air Register	Size Cold Air Register	Shipping Weight COMPLETE	Heating Capacity		Cash Price	Credit Price
								Cubic Feet	Average Rooms		
K-016	18	36	5'8"	11 1/2 x 14	20x24	8x30	850 lbs.	Up to 6500	4 to 5	\$ 79.85	\$ 87.85
K-017	20	42	6'3"	12 x 15	20x24	8x30	1100 lbs.	6500 to 11000	5 to 6	94.90	104.40
K-018	23	42	6'3"	12 x 15	24x26	10x30	1170 lbs.	11000 to 16000	6 to 8	102.70	112.95
K-019	25	46	6'3"	12 x 15	30x30	14x30	1350 lbs.	16000 to 21000	8 to 10	119.95	131.95



DICTATOR DIRECT HEAT FURNACE
\$79⁸⁵ CASH
Including fittings specified below.
FREIGHT PAID
\$5 DOWN \$8 A Month

Scientific Heating at Economy Price

This "Direct-Heat" Dictator Furnace is exactly the same—part for part, feature for feature—as the one shown on page 53, excepting that it uses separate cold air returns. This type of installation is favored over the pipeless because: 1. You get a more thorough circulation of heat, since you draw the cold air from the farthest corners of the house. 2. You get quicker heating. 3. You eliminate cold drafts across your floors. The picture shows how this system provides constant, positive CIRCULATION of air throughout the house.

In every respect it is one of the most satisfactory installations. You have only 3 register holes to cut. You have first floor draft control. It is simple to install. You get FLOWING, HUMIDIFIED HEAT everywhere. Note that the price includes all FITTINGS listed below. See pages 52 and 53 for full description of parts. Firepot is guaranteed for 5 years. 30 Days FREE Trial.

Cold Air Fittings Included

Prices below include CASTINGS; CASING; FULL DRAFT CONTROL EQUIPMENT; 2 COLD AIR FACES, Oak Grain finish; 2 COLD AIR STUBS; 8 FEET GALVANIZED COLD AIR PIPES; 4 COLD AIR ELBOWS; 2 SHEETS WITH COLLARS FOR COLD AIR PIPE CONNECTION AT UPPER END; WARM AIR REGISTER, Black finish; CHECK SECTION; CHECK CASTING; SMOKE PIPE DAMPER; POKER; SHAKER HANDLE. SMOKE PIPE AND ELBOWS EXTRA; Smoke Pipe 21c per foot. Elbows 37c each.

Size to Order

Send coupon from page 47 and our Engineers will tell you what size furnace you need and send you FREE Heating Plan. If you want to figure it out for yourself, multiply width of house by length, by ceiling height. This gives "cubic feet." (Double that amount if you want to heat second floor.) Then the table directly below will tell you what size furnace will heat your house. If your winters are severe, order one size larger.

In ordering give us height from Basement floor to top of floor where warm air register is to be placed and proper height will be sent you.

Warm Air Fittings



Floor Registers

Easiest style of register to install. Choice of Steel, Black Japan, or Oak Grained finish. Shutter controls heat.



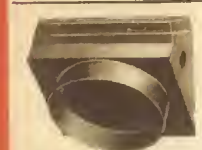
Floor Register Box

Connects square register face to round pipe delivering the warm air from the furnace. Made of galvanized iron.



Wall Register

Preferred by many because dirt does not get swept into it and floors need not be cut. Set in baseboard and wall. Shutter controls heat. Lacquered antique bronze finish.



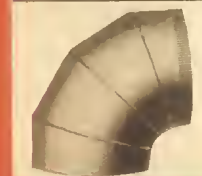
Boot

Makes the connection between the rectangular opening at the bottom of the Wall Register Box, and the round basement pipe.



Boot Angle

Used only when necessary to go around some obstruction that prevents connecting the register box directly with the boot.



Round Pipe

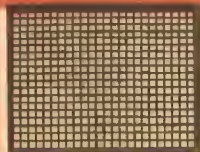
Round TIN pipe for warm air leads comes in 18-in. lengths. All elbows 90° adjustable. Smoke pipe is 24-gauge GALVANIZED. 12 in. and 24 in. lengths. Cold air pipe is lighter gauge GALVANIZED, comes in 24 in. lengths. All pipes shipped nested.

Stacking to 2nd Floor



Heat is led to second floor rooms in flat pipes called STACKS. They are built to slip up through the walls between the wall studding. They are made in double thickness, the air space between acting as insulator; no asbestos or other wrapping is needed. Lengths lock together, need no solder. Made in T's, Elbows and Angles, to connect to any register.

Cold Air Fittings



Register

To permit return of cool air from room to the cellar ducts that lead to bottom of furnace. Faces set in floor. Prices quoted (at right) are for three kinds.



Cold Air Stub

Connects the opening at the bottom of the furnace casing with the round pipe which leads the cold air down from your overhead cold air ducts.

EXTRA SMOKE PIPE—7 in. pipe (for 18 in. Dictator)—18c per foot; 8 in. pipe—21c per foot; 9 in. pipe—24c; 10 in. pipe—25c.

ELBOWS—7 in.—34c each; 8 in.—37c each; 9 in.—46c each; 10 in.—47c each.

ORDER YOUR FURNACE FITTINGS FROM THIS PAGE

THERE'S nothing difficult about ordering the fittings needed to install a Pipe Furnace. It's simply a matter of leading the warm air from the furnace to the register; and the cold air back to the furnace.

All the fittings necessary to do these two jobs are pictured at the left, and their uses described. Measurements and prices are listed below.

Table of Prices, Warm Air Fittings

SIZE OF FIRST FLOOR REGISTERS, (Register Box included in price)	Cu. Ft. Register Will Heat	Pipe SIZE Inches	Black Japanned Finish	Oak Grain Finish
8x10 inches	850	8	\$1.70	\$2.00
10x12 inches	1050	9	1.95	2.25
10x12 inches	1500	10	1.96	2.26
12x14 inches	2250	12	3.22	3.75
14x18 inches	3000	14	6.55	7.84

FIRST FLOOR WALL REGISTERS, INCLUDING BOX (Boot always required)	Cu. Ft. Register Will Heat	Pipe SIZE Inches	Lacquered Antique Bronze Finish	Price Boot	Price Boot Angle
Note—Single register heats 1 room only.	1050	9	\$2.95	45c	41c
8x12 Single	1500	10	4.90	47c	41c
8x12 Double	1500	10	3.25	45c	41c
9x12 Single	2250	12	5.95	47c	41c
9x12 Double	2250	12	4.50	49c	41c
Double register heats 2 rooms from 1 pipe or 1 stack.	11x13 Single	14	8.46	51c	47c
11x13 Double	3000	14	6.25	62c	53c
12x14 Single	3000	14			

SECOND FLOOR REGISTERS, INCLUDING BOX	Cu. Ft. Register Will Heat	SIZE Basement Pipe	Lacquered Antique Bronze Finish	Prices on Stack Boots and 45° Angles given in 2nd Table below.
WALL REGISTERS	8x12 Single	1600	10 inch	\$2.75
No. 6 Stack	8x12 Double	1600	10 inch	4.90

Table of Prices, Tin and Galvanized Pipe

	TIN PIPE FOR WARM AIR					GALVANIZED COLD AIR PIPE							
Pipe Size	8 in.	9 in.	10 in.	12 in.	14 in.	12 in.	14 in.	16 in.	18 in.	20 in.	22 in.	24 in.	
Per Foot	13c	15c	17c	20c	23c	26c	29c	33c	37c	42c	46c	51c	
Per Elbow	31c	32c	37c	46c	57c	52c	64c	78c	\$1.06	\$1.22	\$1.46	\$1.81	
Area, Sq. In.	50	63	78	113	154	113	154	201	254	314	380	452	
Per Draw Band						24c	25c	29c	34c	36c	48c	49c	

Double Thickness Warm Air Stacking

The various length pieces are easily connected to one another by a patent locking joint which requires no solder and permits a continuous passage of warm air with absolute safety and minimum loss of heat before it reaches register.

This stacking, known as No. 6, takes a 10-inch basement pipe and is 3¼ inches by 12½ inches in size (Outside Measurements). These come in standard lengths as listed below. The adjustable length telescopes itself from 9 inches to 6 inches.

Length of Stack	24 in.	12 in.	9 in.	6 in.	4 in.	2 in.	Adjustable
Order letter	A	B	C	D	E	F	G
Price each, No. 6	95c	55c	45c	35c	35c	25c	80c

Style of Fitting	Tee	Elbow	45° Angle	Boot	2nd Floor Box
Order Letter	H	J	K	L	P
Price each, No. 6	95c	70c	40c	\$1.05	For Floor Register 10 x 12 \$1.00

PLEASE REMEMBER

You don't have to bother with this page at all unless you want to. Our Engineers will send you FREE a list of all the fittings you will need when installing your furnace. Just mail the Coupon on page 47—and we will do the rest!

Table of Prices on Cold Air Fittings

You should use two cold air faces and stubs for each installation.

Fittings Needed For			→ DICTATOR 18 in., 20 in.		DICTATOR 23 in.		DICTATOR 25 in.		42-in. NEW Kalamazoo		46-in. NEW Kalamazoo		50-in. NEW Kalamazoo	
			SIZE		SIZE		SIZE		SIZE		SIZE		SIZE	
FACES, Steel,	Cash		\$2.72	8x30	\$3.02	10x30	\$3.55	14x30	\$3.19	12x30	\$3.55	14x30	\$4.62	18x30
Oak Grained	Each	Credit	3.00		3.35		3.93		3.53		3.93		5.12	
FACES,	Cash		2.82	12x30	3.00	16x20	3.25	20x24	3.25	20x24	3.25	20x24	4.05	24x26
Steel, black	Each	Credit	3.12		3.33		3.62		3.62		3.62		4.50	
FACES,	Cash		.82	12x30	.90	14x30	1.15	18x30	1.00	16x30	1.15	18x30		
Wood	Each	Credit	.90		1.00		1.27		1.11		1.27			
STUBS	Cash		1.20	10x16	1.80	12x22	2.10	12x26	1.85	12x22	2.10	12x26	2.70	14x27
	Each	Credit	1.33		1.99		2.33		2.05		2.33		2.99	
Sheets & Collars	Cash		.48	14 in.	.56	16 in.	.84	20 in.	.74	18 in.	.84	20 in.	.96	22 in.
for Upper End	Each	Credit	.52		.62		.93		.82		.93		1.07	



Combination Floor Register and Ceiling Plate lets your Pipeless Furnace or heating stoves warm a two-story house. By opening the shutter you can let that warm air flow into the rooms above. When you want to keep all the heat downstairs, just close the shutter. Adjustable to any thickness of floor. Ceiling plate is white, attractive and not noticeable. The floor register is shiny black. Both register faces are 10 inches by 12 inches.

Order Number K-415 Price, \$4.25 Cash Shipping weight 11 lbs.



BAKEASY

The Gas-Coal Stove with the Double Duty Oven

The Bakeasy is two complete ranges in one. It will burn hard coal or soft coal, coke or wood, natural or manufactured gas. There are four 8" cooking holes for the coal side; including one multiple lid and one non-scorch lid. On the gas side are four big burners each equipped with air-mixing valve.

\$77⁸⁵ Cash
FREIGHT PAID

ON CREDIT
\$5 Down
\$6 A Month

Combination Oven

This is the outstanding feature of the Bakeasy range. In it you bake with either coal or gas. Change from one to the other by simply sliding in or out a false-bottom plate that carries on its under side a big square gas burner. It fits into place automatically making a sure, leakproof gas connection. Any child can make the change from coal to gas, or vice versa, in half a minute. An interesting feature of this oven is the flue arrangement. When using coal or wood fire, flues carry the heat to all sides of the oven. When you change to gas, these same flues become efficient air insulators, saving your heat for your oven and reducing your gas bill. Oven Door thermometer, ventilator, welded wire rack, non-slam door, porcelain enameled oven bottom. This stove is just what its name implies, an easy, excellent baker. Oven 18"x18"x11".

Made throughout of finest cast iron with Armco steel panels. Choice of Duplex Grate for soft coal, coke or wood, or Anthracite Grate for hard coal or wood. Fire Box will take 21" wood. Cooking Top guaranteed for 5 years. Sliding ash pan. Shaker and Lifter supplied. Flue clean-out plate in oven bottom. Permanently polished top. Self-lighter installed, \$2 extra. Water Front, \$4.75 extra. Stove board, \$3.25 extra.

Colors and Order Numbers

Gray & White.....K-16222
Green & Ivory.....K-16225
Tan & Ivory.....K-16226

Top Measurements, In.		Entire Top Measure, In.	Fire Box Measurements Inches				Hght. to Cooking Top	Ship. Wt. Lbs.	Size of Pipe Collar Inches	Price With Utility Shelf		Price With Wrng. Closet	
For Coal	For Gas		Width	Depth	Length for					Coal	Wood	Cash	Credit
22x25	19x25	25x41	8½	9	18½	21	32¼	575	6 or 7	\$77.85	\$85.65	\$81.75	\$89.90

2 Great Combination Ranges to Burn GAS, COAL or WOOD

NEW MODERNE

Bungalow-Type Combination Range

We have built this range to meet thousands of requests. Compact in size to fit modern kitchens, without sacrificing cooking-top room. Cooking top measures 33½" long by 22" wide. Beautiful design in modern style.

On the coal side there is an ample fire box to take coal, or wood 19 inches long, lined with heavy linings. Duplex Grates supplied if you burn soft coal or coke, Anthracite Grate if you burn hard coal. Two 8" cooking lids, one Multiple, one Non-Scorch. This coal side is ideal for cooking for a small family or for burning papers and other refuse. It will warm your kitchen during the cold months.

Gas side can be used for either manufactured or natural gas. The big gas burning oven is heated by two large square burners, one at the top and one at the bottom of the oven. It will heat very fast and bakes evenly in all parts. The upper burner is used as a broiler. Thus the oven serves the triple purpose of broiling, roasting or baking. Oven linings are of porcelain enamel—easy to clean and shiny as a china plate. They can be removed for greater ease in cleaning. The oven is square cornered so that every inch of it can be used. It is equipped with a sliding adjustable wire rack. The oven door handle, as well as the gas cock handles, is of very attractive modern design and adds to the smart appearance of the range. Between the oven and the cooking top burners is a porcelain enameled drip pan. On the Cooking Top there are 4 new style round-type burners.

This stove is of cast iron and steel construction. Coal section for cooking and heating, not baking. With its handsome leg base, rounded corners, modern design and gleaming double-coat porcelain enamel in your choice of 3 color combinations, this is as handsome a stove as you could wish for. Equipped with Utility Shelf; Automatic Lighter already installed as standard equipment, at no added expense. Order Blank, page 56.

Stove Board, \$3.25 extra.
Water Front \$4.75 extra.
Oven heat control \$11.90 extra.

Order Numbers

Green and Ivory.....K-250
Tan and Ivory.....K-251
Gray and White.....K-252

Gas Oven (Inches)			Fire Box (Inches)			Height Cook Top	Pipe Collar (Inches)	Ship. Wt. (Lbs.)	Cash Price	Credit Price
Wide	Deep	High	Wide	Deep	Long					
18	17½	13	7	10½	17	19	32¾"	6 or 7	505	\$72.65 \$79.90



\$72⁶⁵ Cash
FREIGHT PAID
TERMS \$5 Down
\$6 Monthly

ON CREDIT
\$5 Down, \$6 A Month



Glossy Black PORCELAIN ENAMEL FROM TOP TO BOTTOM!

EVERY advantage of FULL PORCELAIN ENAMEL— instant cleaning, style and beauty—and a price saving of several dollars under colored porcelain enamel ranges. That's what these EBONY BLACK PORCELAIN ENAMEL PRESIDENT and EMPEROR ranges offer. The thousands who have bought them are equally delighted with their stoves and their savings. In every feature and measurement these great stoves are exactly like the President ranges shown on pages 28 and 29, and the Emperor on pages 26 and 27. The only single difference is that these are glossy, gleaming Ebony Black where those Stoves are Green, Gray or Tan.

THE PRESIDENT

Black and Ivory, Full Porcelain Enamel

This big cabinet style range has the famous Kalamazoo "Oven that Floats in Flame," large enough to bake 12 one-pound loaves—also all the other President features listed on pages 28 and 29. Burns any fuel; free choice of grates; French Griddle top; Multiple and Non-Scorch lids; pouch feed and lifting end plate for easy fueling; sold with or without wide-mouthed copper reservoir; porcelain enameled oven bottom; Cook top guaranteed 5 years; etc., etc. Be sure to read pages 17, 18 and 19 carefully, to understand how every feature and detail is planned to give you better cooking and baking, great fuel economy, kitchen joy and satisfaction. Waterfront \$4.75 extra.

Measurements and prices below. Order Blank on page 56.

\$75³⁵ Cash
FREIGHT PAID



ON CREDIT
\$5 DOWN \$6 A Month



ON CREDIT
\$5 DOWN
\$5 A Month

Easy To Clean THE EMPEROR

Black and Ivory Full Porcelain Enamel

\$66⁸⁰ Cash
FREIGHT PAID

The Ebony Black and creamy Ivory porcelain enamel blends well with any kitchen color combination. This is the same Emperor as shown on pages 26 and 27, tested and proved by a hundred thousand good housekeepers. Every inch of it is porcelain enameled, and it cleans in "half a jiffy."

The description of sizes, features, etc. on pages 26 and 27 applies to this Black Enamel Emperor also. Be sure to read these pages, also pages 17, 18 and 19 where the "whys and wherefores" of each feature are explained. The famous "Oven that Floats in Flame," found in this Emperor, is described on page 39. Other important features: Polished top, guaranteed 5 years; 28-qt. removable reservoir tank of copper; six cooking holes; grates to burn any fuel; choice of 3 top styles; Ripple Oven Bottom porcelain enameled; Waterfront \$4.75 extra.

Cash or Terms, 30 Days Trial, 24 Hour Shipments from factory at Kalamazoo, Mich., or warehouses at Utica, N. Y.; Akron, Ohio; Springfield, Mass.; or Harrisburg, Pa. Order Blank, Page 56.

Emperor, Black Porcelain Enameled (Left) Order No. K 4187

LIDS		OVEN SIZE(In.)			Size Top Without Reservoir	COOK TOP(In.)		FIRE BOX (In.)			
No.	Size	Wide	Deep	High		Long	Wide	Wide	Deep	Long	Wood Lengths
6	9	20	20	13	38½x27	47	27	9	10	18	21

HT. (in.)		Reservoir Qts.	Pipe Collar (in.)	Ship. Weight (lbs.)	Prices with Utility Shelf				Prices with Warming Closet			
Cook Top	Closet Top				No Reservoir	With Reservoir	No Reservoir	With Reservoir	No Reservoir	With Reservoir	No Reservoir	With Reservoir
30½	60	28	6 or 7	595	\$55.75	\$61.30	\$62.85	\$69.10	\$58.95	\$64.80	\$66.80	\$73.50

President, Black Porcelain Enameled (Above) Order No. K 340

LIDS		OVEN SIZE (in.)			Size Top Without Reservoir	COOK TOP (in.)		FIRE BOX (in.)			
No.	Size	Wide	Deep	High	Long	Wide	Long	Wide	Deep	Long	Wood Lengths
4	8	18	19	13	48x25½	48	25½	9	10	18	19½

HT. (inches)		Reservoir Qts.	Pipe Collar (in.)	Ship. Weight (lbs.)	Prices with Utility Shelf				Prices with Warming Closet			
Cook Top	Closet Top				No Reservoir	With Reservoir	No Reservoir	With Reservoir	No Reservoir	With Reservoir	No Reservoir	With Reservoir
31	60	30	6 or 7	650	\$66.55	\$73.20	\$68.70	\$75.55	\$73.55	\$80.90	\$75.35	\$82.85